



CONSOLI®

VINI DAL 1920

INCANTO D'AUTUNNO VIN DE PRIMEUR

Typical Geographical Indication.

These vines are planted in mineral-rich volcanic soil at the foot of the Monti Prenestini. The grapes are harvested and carefully selected around Fall, the must is then fermented at a controlled temperature for a few months in steel fermenters together with the grape skins. The sunny and warm climate gives this wine its unique organoleptic features and its unmistakable taste and bouquet.

It is made from Shiraz or Teroldego grapes (depending on the year).

ALCOHOL CONTENT

12,5% vol.



SERVICE TEMPERATURE

16° - 18°C.

ORGANOLEPTIC ANALYSIS

It is deep ruby red and has a rather winery scent with notes of unripe cherry and green apple. It feels dry, soft and mineral yet pleasing to the palate.

FOOD PAIRING

It pairs very well with roast chestnuts, local meat-based starters and vegetables soups. A bolder yet pleasing combination sees it paired with the traditional “pampepato” Olevanese.