



CONSOLI[®]
VINI DAL 1920

**RUBELLIO
RED WINE**

These vines are planted in volcanic and permeable soil in the hills South of Rome where they're positively affected by the proximity to the sea; they're mainly espalier-trained, while some are Guyot- or cordon-trained. The grapes are hand-picked in mid-October.

After fermentation in steel tanks the resulting must is put to age for a few months at a controlled temperature together with the yeasts, so the must develops new scents and flavours: it all provides for a fresh and pleasant wine that simply needs bottling before being put on the market.

It is made from a blend of Montepulciano and Sangiovese grapes

ALCOHOL CONTENT

13% vol.



SERVICE TEMPERATURE

10° - 12°C.

ORGANOLEPTIC ANALYSIS

It is ruby red with a purple hue; its bouquet strongly smells of ripe red fruit, especially cherry, blackberry and plum with a spicy and balsamic note. It has a full and elegant body. Interesting lingering aftertaste. Straight-forward.

FOOD PAIRING

This wine pairs with every course; it makes a perfect match for traditional Roman recipes, fettuccine al ragout, vegetable risotto, fish, "bruschette" and Pecorino cheese.