



**CONSOLI**<sup>®</sup>  
VINI DAL 1920

**ALBURNUS  
WHITE WINE**

These vines are planted halfway up a hill in limestone-rich clay soil, so the grapes present the right balance of minerality and sapidity. After harvest and fermentation, the must is left to rest and age in stainless steel tanks. Before being put on the market, it goes through a short period of ageing in bottles.

It is made from a blend of Malvasia and Trebbiano grapes.

**ALCOHOL CONTENT**

11% vol.



**SERVICE TEMPERATURE**

10° - 12°C.

**ORGANOLEPTIC ANALYSIS**

Bright straw gold with a green hue; it shows a bouquet of white flowers; it feels smooth, mellow and harmonious to the palate, with a nice and delicate aromatic fragrance. Good minerality. Lingering finish.

**FOOD PAIRING**

A wine that pairs well with every course; especially fettuccine with ragout, vegetable risotto, fish, bruschette and Pecorino cheese.