



CONSOLI®

VINI DAL 1920

Castelli Romani is definitely Lazio's most important viticulture area. Many towns around here have a century-old wine-making tradition that has also been fostered by the volcanic origin of the soils, rich in potassium-based salts and phosphorus, and by the perfect climate, heavily affected by the many lakes.

LA BARZILAI

CASTELLI ROMANI ROSSO DOP

Protected Designation of Origin

These vines are planted in the hills South of Rome in volcanic soil, where they are mainly spur-trained, exposed to the South and positively affected by the proximity to the sea. The grapes are hand-picked in the second decade of September. Fermentation happens in stainless steel tanks. The resulting wine is particularly smooth and palate-pleasing.

It is made from a blend of Cesanese, Merlot, Montepulciano, Nero Buono and Sangiovese grapes

ALCOHOL CONTENT

13% vol.



SERVICE TEMPERATURE

16° - 18°C.

ORGANOLEPTIC ANALYSIS

It is ruby red with a winery, lingering and rather fruity scent. It feels smooth, harmonious, round and fragrant to the palate. It has good minerality. Mouth-pleasing.

FOOD PAIRING

It pairs with every course, especially with traditional Roman recipes and cured meat.