



CONSOLI®

VINI DAL 1920

Chardonnay is a grape variety originated in Burgundy; it is named after the name-sake town of the Mâconnais area; it was first planted by Cistercian Monks in Pontigny Abbey, from where it spread all around the world towards the end of the 19th century.

Sauvignon Blanc is one of the most unique grape varieties in the world; it has plenty of captivating aromas and an even larger amount of enthusiasts all over the world. Sauvignon Blanc's natural "habitat" is the Loire Valley, in Sancerre and Pouilly-Fumè.

SAUCHA BIANCO DEL LAZIO

Protected Geographical Indication

These vines are planted in hilly areas in tuff and clay volcanic soil. The grapes are hand-picked in September, when the two grape varieties are perfectly ripe. After some months of fermentation in stainless steel tanks, the wine is bottled and left to age: this way the organoleptic properties of SOUCHA are enhanced; the combination of these two grape varieties makes this wine elegant and captivating.

It is made from a blend of Chardonnay (90%) and Sauvignon Blanc (10%) grapes

ALCOHOL CONTENT

13% vol.



SERVICE TEMPERATURE

10° - 12°C.

ORGANOLEPTIC ANALYSIS

The result of a wise blend of Chardonnay and Sauvignon Blanc grapes, this wine is straw-gold and has a complex and elegant bouquet with notes of citrus fruit and white flowers. It is mellow and well-balanced to the palate with a lingering mineral finish; all characteristics that make it a very palate-pleasing drink. There's a nice exotic aftertaste.

FOOD PAIRING

This wine pairs with every course; it is a perfect match for starters, risottos, fish-based recipes, seashells and white meat.