



CONSOLI®

VINI DAL 1920

The Olevano Romano DOC made from Cesanese grapes is Lazio's quintessential indigenous red wine: this product is the result of a special bond between the locals and this land, the real protagonists of a wine-making tradition that dates back to the Roman Age. There are many written proofs of the century-old existence of Olevano wine: for example, its name appears in a bill of sale signed by Oddone Colonna, new lord of Olevano (the town this wine is named after), and Pope Gregory IX (1227-1241). Over the centuries, viticulture has never stopped being the main activity in the area.

VITAE

BIO

Protected Geographical Indication

VITAE is made from grapevines planted in hilly areas in sandy tuff and clay soil. The grapes are hand-picked in September and October, when the Cesanese variety is perfectly ripe. After 12 months of malolactic fermentation in steel tanks, Cesanese is left to age in 20hl French oak barrels to be then bottled the following summer.

This wine-making process makes the resulting wine straight-forward, dynamic and lively, with a particular vegetable aroma.

It is made from Cesanese grapes.

ALCOHOL CONTENT

14,5% vol.

SERVICE TEMPERATURE

16° - 18°C.



ORGANOLEPTIC ANALYSIS

VITAE is amaranth-coloured with a purple hue, it feels rustic, rich, fresh and round to the palate with varietal notes of sour cherries and raspberries, red currant and fresh fruit and a lingering spicy and balsamic aroma. There is a low level of tannin and acidity, though they can still be felt; it also has some mineral and menthol notes.

FOOD PAIRING

It pairs very well with typical Roman dishes like “cannelloni with ragout and almond sauce”, amatriciana, carbonara and stewed meat, roast lamb, Roman-style oxtail. Medium-aged cheese. It is a perfect match for dry desserts, possibly made with almonds, hazelnuts and walnuts; last but not least some “tozzetti” with almonds or hazelnuts (typical crunchy biscuits).