



## **Contaluna**

**Lazio IGT Ciliegiolo 2019**

*Ruby red in color, on the nose we find floral (rose, violet), fruity (cherry), herbaceous aromas, and notes of nutmeg and tobacco. In the mouth it is intense and medium-bodied, and plum also emerges. Persistent in the finish*

### **Grapes**

*Ciliegiolo 100 %*

### **Type of soil**

*Clay-loam with a good active limestone percentage and a good water retention capacity*

### **Yield**

*6 t/ha*

### **Fermentation**

*Steel at controlled temperature*

### **Aging**

*20 months in steel and used barriques*

### **Alcohol**

*14 % abv.*

### **Pairing**

*Meat of all types (white, red, game) grilled or stewed. Also try it with snails. Ideal with fresh or medium-aged cured meats*

### **Serving temperature**

*16 °- 18 °C*