



TERRE D'AQUESIA®

# 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 ℃



#### Società Agricola Adduci Vitivinicola S.S.

Sede Legale – Via Terme di Traiano, 71/A – 00053 Civitavecchia (Roma) Vigna e Cantina – Via Cassia, km 137,400 – 01021 Acquapendente (VT) P.IVA/CF: 15616811004 – pec: <u>adducivitivinicola@pec.it</u> SDI: KRRH6B9 e-mail: adducivitivinicola@gmail.com Tel. +39 3475341010