



TERRE D'AQUESIA
VIGNA & CANTINA



Il Molendino

Lazio IGT Rosso 2021

Intense ruby red colour, it reveals a complex bouquet such as cherry and plum, floral hints of potpourri, pink pepper and cloves, herbaceous and balsamic notes. An elegant and light bitter note of chinotto and rhubarb at the end. Full-bodied, fresh and appropriately tannic

Grape

Sangiovese 80%, Ciliegiolo 20 %

Type of soil

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

Yield

70 t/Ha

Fermentation

Steel at controlled temperature

Ageing

22 months in steel

Alcohol

13,5 % abv

Pairings

T-bone steak and mixed grilled meats, legume soups with pork rind and sausage

Serving temperature

16 °- 18 °C



TERRE D'AQUESIA

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