



TERRE D'AQUESIA

Aquesia Rosso

Lazio IGT Rosso 2019



Ruby red in color, the nose reveals aromas of red fruit (plum, strawberry, blackberry, black currant) and licorice. In the mouth we find a fresh and already well-balanced wine, which shows a good aging potential.

Grape Variety

Sangiovese 100%

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

8 months in steel.

Alcohol

14 % abv

Food pairings

First courses with meat-based sauces, cured meats, cheeses.

Serving temperature

16 - 18 °C



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