



TERRE D'AQUESIA

Santermete

Lazio IGT Rosso 2018



Intense ruby red color, on the nose you can feel floral (rose), fruity (plum, blackberry, cherry) and herbaceous aromas, as well as hints of licorice and black pepper. In the mouth it is intense and full-bodied, elegant and persistent.

Grape Variety

Cabernet Sauvignon 60%, Sangiovese 40%

Soil

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

Yield

60 t/ha

Fermentation

Steel at controlled temperature.

Ageing

20 months (steel and used barriques).

Alcohol

14.5 % abv

Food pairings

Cured meats and aged cheeses. Main courses based on red meat or game. Perfect as a meditation wine or to accompany your conversations.

Serving temperature

16 - 18 °C



Società Agricola Adduci Vitivinicola S.S.
Via Cassia, km 137,400 - 01021 Acquapendente (VT)
info@terredaquesia.it - +39 347 534 1010