

# DINO LIMITI



## COSTA ROTONDA 2024

**Type:** Igt Lazio – White

**Vines:** Sauvignon 100%.

**Soil:** Volcanic, permeable, draining.

**Vineyards:** Spurred cordon.

**Harvest:** Last days of August.

**Alcoholic fermentation:** In stainless steel for 20 days.

**Malolactic fermentation:** Partially carried out.

**Aging:** In steel tanks and then in the bottle.

**Organoleptic characteristics:** Golden yellow.

**Aroma:** Delicate fruity notes of apple and citrus and pleasant hints of aromatic herbs.

**Taste:** Soft with great volume.

**Serving temperature:** To be served at 18° in large glasses for structured white wines.

**Analytical data:**

**Alcohol:** 12.50% vol.

**Food pairings:** Freshness and flavor make it an excellent pairing with delicate fish dishes and white meats and mature cheeses.

### PRESS:

COSTA ROTONDA 2022 obtained a score of 90/100 in the yearbook of The BEST ITALIAN WINES 2024 by Luca Maroni, thus proving to be a WINE OF EXCELLENCE of the Lazio region.

COSTA ROTONDA 2019 in BIBENDA 2021 has been awarded with 4 GRAPPOLI.

### AZIENDA AGRICOLA DINO LIMITI

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