



“ Originating from Bordeaux, the late ripening Petit Verdot has found a perfect habitat in the vineyards located in the Agro Ponino valley. ”

CASALE DEL GIGLIO PETIT VERDOT LAZIO



Casale del Giglio was founded in 1967 by Dino Santarelli. The vineyards are located in a fertile area 50 km south of Rome, a region that had no grape growing or winemaking traditions. When Dino’s son Antonio joined the family business in the mid 80’s, father and son were able to develop a unique, experimental project with the help of young enologist Paolo Tiefenthaler, working with ancient local grape varieties such as Bellone and Cesanese, but also adding international varieties like Sauvignon, Petit Manseng, and Syrah. The carefully crafted wines are wonderful expressions of the terroir, combining history and innovation.



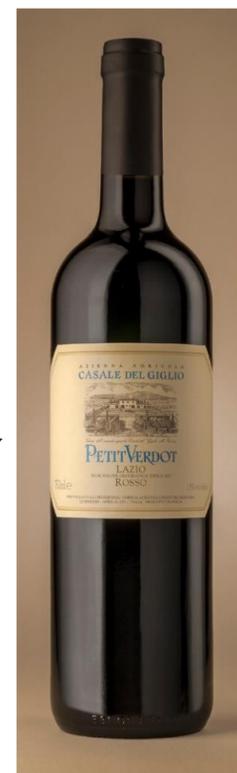
Viticulture

The vineyards are located 50 km south of Rome and carefully cultivated under the influence of the Mediterranean to oceanic climate: Hot temperatures in summer and mild, quite rainy winter months combined with a persistent sea-breeze and diurnal temperatures of hot days and cool nights that contributes to a fast ripening process.

The more than advantageous climate complemented by the rich, sandy and partly volcanic soils create optimal conditions for viticulture. Which you can taste in the gentle crafted wines, that are wonderful expressions of the terroir, combining history and innovation.



Paolo Tiefenthaler & Antonio Santarelli



Vinification

The gentle harvesting process of the low yielding and late ripening grape varieties as well as the careful craft in cellar enables the winemakers to create wines with outstanding personality in bouquet and on the palate.

Due to the proper care and the focus on growing in the right vineyard sites the grape varieties ripen and mature to perfection. The resulting wines can be aged for a long time.



CASALE DEL GIGLIO PETIT VERDOT LAZIO IGT



SKU:	811682
Region:	Lazio
Classification:	Lazio IGT
Vintage:	2017
Grapes:	100% Petit Verdot
Vineyard:	Vineyards located in Agro Ponino Valley
Soil Composition:	Sandy
Vineyard Training:	Guyot
Density/Yield:	60 hl/ha
Fermentation:	15 days temperature controlled in stainless steel, followed by a malolactic fermentation; 50% in stainless steel, 50% in wooden casks
Aging:	12 months of aging in barrique and 6 months in bottle
Alcohol:	13.85%
Residual Sugar:	3.5 g/l
PH:	3.78 g/l
TA:	5.42 g/l
Free SO2:	38 mg/l
Total SO2:	95 mg/l

Tasting Note:

Deep crimson with an intense, lingering bouquet of red berries, cherry, myrtle, and juniper. The elegant and full-bodied wine is complimented by velvet tannins and the finishing notes of spice and white pepper.

Pairing suggestion:

Particularly well-suited with rich meat dishes such as oven roasted venison, lamb, beef bourguignon and lamb osso bucco.

Sales Facts:

- Late ripening grape variety
- Originally from Bordeaux: mainly used as blending variety with Merlot and Cabernet Sauvignon
- Due to the persistent sea breeze and the diurnal temperatures of hot days and cool nights, the Petit Verdot matures to perfection