

## CASALE DEL GIGLIO APHRODISIUM LATE HARVEST



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.



### 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.



## SKU:100022

Region	Agro Portino Valley
Classification	Lazio IGT
Vintage	2021
Grapes	Equal parts of Petit Manseng, Greco, Fiano, and Viognier
Soil Composition	Hillside vineyards with clay and volcanic soil
Vineyard Training	Guyot
Density/Yield	40 hl/ ha
Fermentation	Spontaneous, temperature-controlled fermentation in stainless steel.
Alcohol	10.5 %
Residual Sugar	182 g/l
PH	3.58
TA	7.10 g/l
Free SO2	39 mg/l
Total SO2:	205 mg/l

## TASTING NOTES

The name of this rare late harvest wine derives from that of a settlement in Ancient Latium, the present day Agro Pontino valley near Latina, which housed the temple of Aphrodite Marina, protectress of sailors and navigators. Late harvested Petit Manseng, Greco, Fiano, and Viognier grapes are gathered in small crates and pressed carefully to extract nothing more than the highly concentrated juice. Fresh, floral notes of orange blossoms and peach are followed by flavours of honey and citrus fruit. Luscious and seductive on the palate with a refreshing mineral crispness balancing the natural sweetness.

## PAIRING SUGGESTION

A formal dinner in Italy is not considered to be over until the brain receives a sweet message! The Aphrodisium is a delicious and elegant way to conclude any dinner occasion. Enjoy with a peach or apricot tart. Also nice with Foie Gras and blue cheese.