

CASALE DEL GIGLIO BELLONE
LAZIO BIANCO IGT



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: 864353

Region	Lazio
Classification	Lazio Bianco IGT
Vintage	2021
Grapes	100% Bellone
Soil Composition	Sandy
Vineyard Training	Guyot
Density/Yield	70 hl/ha
Fermentation	Spontaneous temperature controlled fermentation with indigenous yeasts for around 10-12 days
Alcohol	13.5 %
Residual Sugar	3.6 g/l
PH	3.27 g/l
TA	6.4 g/l
Free SO2	45 mg/l
Total SO2:	102 mg/l

TASTING NOTES

Sunshine evoking deep yellow colour with flecks of gold. The aromas and flavours of mango and papaya awake the feeling of spring and summer complemented by the marked yet carefully balanced acidity.

PAIRING SUGGESTION

While this wine is a great aperitif it also pairs well with Asian inspired dishes such as sushi. Grilled fish as well as Mediterranean fish soups and stews are a pleasant combinations as well.