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An ancient grape variety that has been present in the Latium region since Roman times.

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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. 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 BELLONE LAZIO BIANCO IGT



SKU:	811679
Region:	Lazio
Classification:	Lazio Bianco IGT
Vintage:	2019
Grapes:	100% Bellone
Vineyard:	Selected vineyard around the coastal town of Anzio
Soil Composition:	Sandy
Vineyard Training:	Guyot
Density/Yield:	70 hl/ha
Fermentation:	Spontaneous temperature controlled fermentation with indigenous yeasts for around 10-12 days
Aging:	4 months in stainless steel
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 Note:

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.

Sales Facts:

- ancient grape variety in the Latium region going back to Roman times
- Planted on warm, sandy soils around the coastal town of Anzio
- Persistent sea-breeze contributes to the fast ripening process
- Grapes with high natural levels of sugar and acidity