



**C**asale 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: 864354

Region	Lazio
Classification	Lazio Rosso IGP
Vintage	2020
Grapes	100% Cesanese
Vineyard	Selected plots from the estate's vineyard 500 m above sea level
Soil Composition	Clay
Vineyard Training	Spur Cordon, 30-year old vines
Density/Yield	55 hl/ha
Fermentation	After a cold skin maceration for 6 days, spontaneous temperature-controlled fermentation for 21 days. A portion of the wine is aged for 12 months in stainless, another portion over the same period in 500 l barrels.
Alcohol	14.0%
Residual Sugar	3.5 g/l
Acidity	5.3 g/l
PH	3.7 g/l
Free SO2	40 mg/l
Total SO2	96 mg/l

## TASTING NOTES

MATIDIA, who held the title of “Augusta”, was a member of Rome’s Antonine dynasty. She was the niece of Emperor Trajan and mother-in-law of Emperor Hadrian. Upon her death in AD 119 Hadrian delivered the funeral oration and proclaimed her a deity. Statues of Matidia were erected throughout the Empire and a temple in Rome’s Campo Marzio was dedicated to her, very near the original house of the Santarelli family.

The wine has an inviting, deep ruby red colour. Notes of Marasca cherry and a delicate spiciness on the nose are carried forward on a fresh, fine palate with flawless tannins. A fusion of elegance and longevity is achieved by carefully underplaying the ripe fruit notes and richly textured mouthfeel. A long mineral finish with a hint of the sea. Well suited to long bottle aging.

## PAIRING SUGGESTION

This harmonious wine with its rich, silky finish pairs well with venison and lamb stews, grilled pork or veal chops, spicy lasagna, and ripe cheeses. It is also a beautiful accompaniment to a backyard barbecue.