

CASALE DEL GIGLIO CESANESE LAZIO ROSSO



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: 811680

Region	Lazio
Classification	Lazio Rosso IGT
Vintage	2016
Grapes	100% Cesanese
Vineyard	Hillside vineyards around the hill town of Affile and Piglio
Soil Composition	Clay
Vineyard Training	Guyot
Density/Yield	70 hl/ha
Fermentation	Spontaneous temperature controlled fermentation for approximately 20 days, followed by 10-12 days of maceration
Alcohol	13.4%
Residual Sugar	3.53 g/l
PH	3.7 g/l
TA	5.28 g/l
Free SO2	42 mg/l
Total SO2	97 mg/l

TASTING NOTES

A very enjoyable Cesanese with deep ruby colour. The aromas of Marasca cherry and notes of white and black pepper with a touch of violets are complemented by the smooth taste with persistent yet soft tannins.

PAIRING SUGGESTION

A good choice for flavourful dishes such as cassoulet, beef and venison stews, pappardelle with Ragù of wild boar, and mature cheese. Due to its prominent acidity it is also well served with fish dishes.

SALES FACTS

- Cesanese grape dates back to the days before the Romans
- Best grown under proper care on hillside vineyards around the hill towns of Affile and Piglio
- Can be aged for a long time
- Low yielding and late ripening variety