

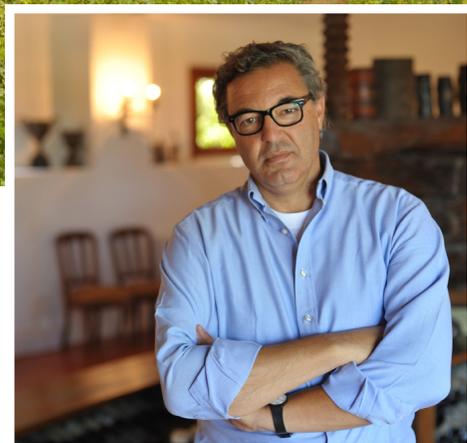
## CASALE DEL GIGLIO FARO DELLA GUARDIA BIANCOLELLA DI PONZA



**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: 100020

|                   |  |
|-------------------|--|
| Region            | Lazio  |
| Classification    | Lazio IGT  |
| Vintage           | 2022   |
| Grapes            | 100% Biancolella di Ponza  |
| Soil Composition  | Sea-side vineyard with volcanic – calcerous soil   |
| Vineyard Training | Guyot  |
| Density/Yield     | 50 hl/ ha  |
| Fermentation      | Spontaneous, temperature-controlled fermentation in stainless steel, followed by a maturation period of 7 to 8 months on fine lees |
| Alcohol           | 13.5 %   |
| Residual Sugar    | 3.4 g/l  |
| PH                | 3.38   |
| TA                | 6.80 g/l   |
| Free SO2          | 42 mg/l  |
| Total SO2:        | 96 mg/l  |

## TASTING NOTES

Biancolella is a white grape variety grown exclusively on the islands of the Mediterranean Sea. It was first introduced to the island of Ponza during the 18th century. In Lazio, the cultivation of this grape variety is only authorized on this small island outside of Rome. The vinification process is started with the soft pressing of the whole grapes, followed by spontaneous fermentation with the native yeasts. It is aged for 7 to 8 months on fine lees, resulting in a complex white wine with a rich elegance and complemented by flinty, fresh, and saline notes. Exquisite!

## PAIRING SUGGESTION

Linguine with soft crab in a creamy sauce, roasted poultry, grilled veal, grilled fish, and pork roasts work well with this complex white wine.