

CASALE DEL GIGLIO PETIT VERDOT LAZIO



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.

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SKU: 811682

Region	Lazio
Classification	Lazio IGT
Vintage	2021
Grapes	100% Petit Verdot
Soil Composition	Sandy
Vineyard Training	Guyot
Density/Yield	60 hl/ ha
Fermentation	15 to 20% of grapes are aged in cherry wood 'tonneau' while the remainder is stored in stainless steel tanks. Aging in barriques for 8-12 months, and for 6 months in the bottle.
Alcohol	14 %
Residual Sugar	3.5 g/l
PH	3.78
TA	5.42 g/l
Free SO2	138 mg/l
Total SO2:	195 mg/l

TASTING NOTES

Deep crimson with an intense, lingering bouquet of red berries, cherry, myrtle, and juniper.

The elegant and full-bodied wine is complimented by velvet tannins and the finishing notes of spice and white pepper.

PAIRING SUGGESTION

Particularly well-suited with rich meat dishes such as oven roasted venison, lamb, beef bourguignon and lamb osso bucco.