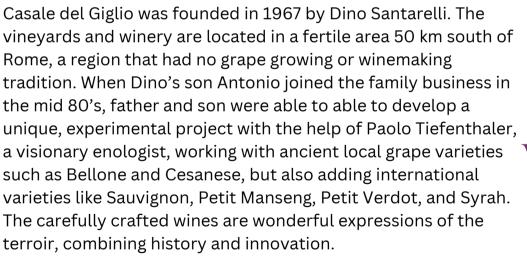


"A grape that is normally associated with southern France has found a perfect habitat in the ferrtile vineyards outside of Rome."

#### Casale del Giglio Petit Manseng



### VINICULTURE

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.



# Wine name



## SKU : 811681

Region	Lazio
Classification	Lazio Bianco IGT
Vintage	2023
Grapes	100% Petit Manseng
Soil Composition	Volcanic Soil
Vineyard Training	Guyot
Density/Yield	45 hl/ha
Fermentation	Temperature controlled fermentation of individual plots
Aging	One year in French oak barrels
Alcohol	13.5%
Residual Sugar	2.5 g/l
PH	3.33 g/l
ТА	6.3 g/l
Free SO2	39 mg/l
Total SO2	97 mg/l

### TASTING NOTES

The wine is intensely aromatic, fruity and spicy on the nose, fresh, crisp and flinty on the palate.