

Casale del Giglio Petit Manseng



Casale del Giglio was founded in 1987 by Dino Santarelli. The vineyards and winery are located in a fertile area 50 km south of Rome, a region that had no grape growing or winemaking tradition. 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 Paolo Tiefenthaler, a visionary enologist, working with ancient local grape varieties such as Bellone and Cesanese, but also adding international varieties like sauvignon, Petit Manseng, Petit Verdot, and SYrah. The carefully crafted wines are wonderful expressions of the terroir, combining history and innovation.

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 the 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 low yielding and late ripening grape varieties as well as the careful craft in cellar enables the winemakers to create 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 : 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
TA	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.

FOODS + MOODS