

CASALE DEL GIGLIO®

A Z I E N D A A G R I C O L A



Historical Background: A red grape variety from Bordeaux, Petit Verdot's traditional role has been that of a minor partner in blends with Merlot and Cabernet Sauvignon. A late ripening variety, Petit Verdot has adapted perfectly to the microclimate of the Agro Pontino valley where bright sunshine, sea breezes and warm soil allow the grape to mature to perfection and to be vinified as a pure varietal - something of a rarity in Italy.

Grape Varieties and Vinification Technique: After the new wine has been racked, a part of it undergoes malolactic fermentation in stainless steel, another part in wood. Once blended, the new wine spends from 8-12 months 'in barrique' and a further 6 in the bottle before leaving the winery. 100% very ripe Petit Verdot grapes. During vinification both the 'submerged cap' technique and that of 'punching down' are adopted; the first is aimed principally at extracting the grape's softer tannins, the second, its strong colour. Submerged cap fermentation extends over 15 days at a temperature which ranges from 26-28°C. This is followed by 'délestage' (rack and return) to further soften the tannins and stabilize the colour.

Tasting Note: This deep crimson wine displays an intense, lingering aroma of red berry fruit, cherry, myrtle and juniper. Elegant and full-bodied, with rich velvety tannins, the wine presents a spicy, white peppery finish.

Suggested Food Pairing: 'Costolette di abbacchio al forno' - oven roasted lamb cutlets; a popular Roman dish.

Awards

INTERNATIONAL WINE CONTEST BUCHAREST

June 2014

Petit Verdot 2012 LAZIO IGT – Gold Medal

AWC VIENNA

September 2014

Petit Verdot 2012 LAZIO IGT – Silver Medal

MUNDUS VINI

September 2014

Petit Verdot 2012 LAZIO IGT – Silver Medal

