

CASALE DEL GIGLIO

ANTHIUM



Aromas of tropical fruits, honeysuckle, lemon basil, and a hint of spice. Rich and textural with balanced acidity. A sunny and golden coastal white that pairs expertly with green vegetables and fritto misto.

Color: White

Area of Production: Lazio, Italy

Varietals: Bellone

Soil: Alluvial and red clay

Age of Vines: 60 years

Farming Practices: Certified organic

Vinification: 2 day maceration on skins followed by fermentation in stainless steel tank

Aging: 6 months on the lees in stainless steel followed by 2 months in bottle