

CASALE DEL GIGLIO

CESANESE



Deep ruby red color. Intense aromas of marasca cherry, black pepper and violets. The mouthfeel is soft, with round tannins and pronounced acidity.

Color: Red

Grapes: 100% Cesanese

Soil: Sandy

Altitude: 300-400 m

Age of Vines: 30 Years old

Yield: 80 HI/Ha

Farming practices: organic

Yeast: indigenous

Skin maceration: 10-12 days

Malolactic fermentation: yes

Fermentation vessel: cherry wood tonneaux and oak

Aging: 12 months in used French barrique prior to bottling

Production: 8,400 bottles per year