

CASALE DEL GIGLIO

MATER MATUTA



Dense ruby red in color with aromas of coffee beans, violets, ripe black cherry, coriander, nutmeg and cinnamon. Silky and seductive, with elegant and round tannins and a long finish.

Color: Red

Grapes: 85% Syrah, 15% Petit Verdot

Soil: Red clay with alluvial deposits

Altitude: 80 m

Age of Vines: 20-26 Years Old

Yield: 70 Hl/Ha

Farming practices: organic

Yeast: indigenous

Skin maceration: 18-20 days

Malolactic fermentation: yes

Fermentation vessel: stainless steel

Aging: 22-24 months in oak followed by 10-12 months in bottle

Production: 1,500 bottles per year