

CASALE DEL GIGLIO

SHIRAZ



A deep ruby-red with violet nuances. Notes of blackcurrant, blueberry, wild cherry, black pepper, and cinnamon. The palate is warm and luscious and supported by fine tannins, and a lengthy finish.

Color: Red

Grapes: 100% Syrah

Age of Vines: 20 years old

Soil: Clay

Altitude: 100m above sea level

Fermentation: Delestage for 10-12 days in controlled temperatures of 26-28 °C and then in stainless steel vats for malolactic fermentation

Aging: 8-12 months of barrique and 6 months in bottle

Production: 30,000 bottles per year

Represented by Soilair Selection

[Sevenfifty.com/Shiraz](https://www.sevenfifty.com/Shiraz)