CASALE DEL GIGLIO



A deep ruby-red color, with hints of violet. The promise of blackcurrant, blueberry, wild cherry, black pepper, cinnamon and cardamom on the nose is amply fulfilled on the palate. Warm and luscious but supported by fine tannins, all the fruit and spice return in the lengthy finish.

Color: Red Grapes: 100% Shiraz Soil: Red clay, alluvial deposits, minerals and chalk Altitude: 80 m Age of Vines: 26 Years Old Yield: 80 HI/Ha Farming practices: organic Yeast: indigenous Skin maceration:10-12 days Malolactic fermentation: yes Fermentation vessel: stainless steel Aging: 8-12 Months in barriques and 6 months in bottle Production: 2,500 Cases

