

# CASALE DEL GIGLIO

## CESANESE 'MATIDIA'

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*Deep ruby red. Intense aromas of marasca cherry, typical of late varieties, followed by spicy notes of white pepper, black pepper and violet. The mouthfeel is soft, with persistent tannins and pronounced acidity, essential criteria for long aging.*

**Color:** Red

**Grapes:** Cesanese

**Area of Production:** Lazio, Italy

**Age of Vines:** 30 Years

**Soils:** Volcanic limestone

**Altitude:** 500 meters

**Farming Practices:** Certified Organic

**Yeast:** Indigenous

**Fermentation and aging:** Cold maceration for 6-7 days, long fermentation, aging half in stainless steel, half in tonneaux wood for 12 months

**Alcohol:** 14%