

CASALE DEL GIGLIO®  
A Z I E N D A   A G R I C O L A



WINEMAKER: Paolo Tiefenthaler

GRAPE VARIETY: 100% CABERNET - SAUVIGNON

BACKGROUND  
INFORMATION:

The grapes come from wire-trained plantings, with low yields per vine. The soft and elegant tannins of this variety combine admirably with the wood tannins of the barrels in which it matures. Bottle maturation completes the process.

Cabernet-Sauvignon - the variety which has a hand in many of the most famous red wines of the world, comes originally from the French winegrowing area of Bordeaux.

After extensive research, it was introduced into the “Agro Pontino” (once “Pontine Marshes”), in Latina Province, where it has notably improved the varietal canvas of the zone.

TECHNICAL DETAILS: Vinification of this wine makes extensive use of “punching down” of the cap, to maximize the extraction of polyphenols so important for the style of this variety. Once the tumultuous fermentation phase is over, the wine is kept in contact with the skins for a further period, in order for the alcohol to extract the finer tannins.

Once racked off the skins, the new wine is pumped into stainless steel tanks in order to complete the malolactic fermentation.

This Cabernet-Sauvignon matures in small casks for 18-20 months, becoming a “Riserva”.