

CASALE DEL GIGLIO®



Veduta dell'azienda agricola Casale del Giglio alle Ferriere

CASALE DEL GIGLIO SOCIETÀ AGRICOLA S.R.L.

Winemaker
Paolo Tiefenthaler

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On March 5 1914, the brothers Emidio, Isidoro and Antonio Santarelli met in the office of the notary Giovanni Onofrio of L'Aquila in Amatrice to sign the charter of the company "Berardino Santarelli & Figli", named after the founding father, Berardino, Wine Merchant. Subsequently, Berardino's three sons moved to Rome where they opened their first "Vini & Olii" - a wine and olive oil store - in the heart of the city at number 99 Piazza Capranica. In time, as business prospered, they opened another eleven retail outlets in different parts of the city.

In 1955 Emidio's son Dino founded the company "Santarelli S.p.A." to bottle Lazio's classic wines. These were sold largely in Rome but were also exported abroad, particularly to Canada.

In 1967 Dino Santarelli, fascinated by the Agro Pontino valley, founded Casale del Giglio at Le Ferriere, a hamlet close to the ancient city of Satricum in the province of Latina, some 50 kms. south of Rome. This was virgin territory, quite unlike other parts of Lazio or any other Italian region and ripe for viticultural exploration.

One by one the eleven "Vini & Olii" changed hands, with the exception of Piazza Capranica which was converted from 'enoteca' to restaurant and is still owned by the family today.

Since the early 1990s, Dino's son Antonio, in keeping with his father's intuition and in partnership with the young enologist Paolo Tiefenthaler, from the northern Italian Trentino region, has achieved remarkable results from an intense programme of research and experimentation.

From Le Ferriere to Rome, from Rome to Lazio, from Lazio throughout Italy, from Italy and beyond, the wines of Casale del Giglio have conquered the world.



CASALE DEL GIGLIO®

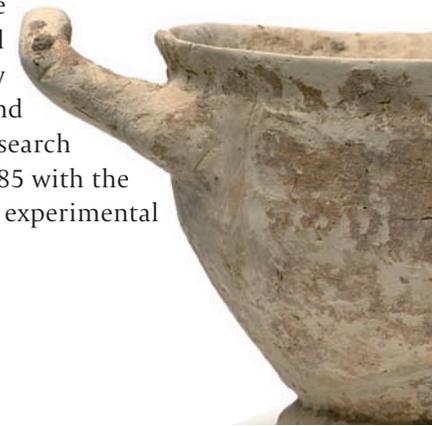


Paesaggio del casale di Casale del Giglio, del Frosino

«As a child and young teenager the fields and lanes of the family estate, Casale del Giglio, were nothing more to Antonio Santarelli than a place where he could spend care-free weekends and indulge his budding passion for motor-bike riding; but all that changed when he joined his father Dino in the family business. By then, a shrewd twenty-five year old, he knew instinctively that their unconventional land in the Agro Pontino valley, some 50 kms south of Rome, offered a unique opportunity to attempt something no-one had ever attempted before.

The total lack of any vine growing tradition in the area meant that Antonio and his father could give free rein to their pioneering ideas. Some of the most famous ampelographers and university researchers of the day were convinced by these ideas and were inspired to join them in a research project which was launched in 1985 with the planting of close to 60 different experimental vines in Casale del Giglio's soil.

Left: Rome, 1924. The first 'Vini & Olii' in Piazza Capranica 99.





No scheme as bold and daring had ever been approached in such a scientific way before and Casale del Giglio's young winemaker, Paolo Tiefenthaler, was to become its leading light.

The believers in the endeavour were amply rewarded for their audacity however when they achieved their first significant results from the red grape varieties Syrah and Petit Verdot and from whites such as Sauvignon, Viognier and Petit Manseng. These varieties have given rise to monovarietal wines and to blends, all of which offer excellent value for money.

The estate's flagship wine is the rich, red Mater Matuta (Syrah with a touch of Petit Verdot); a proud thoroughbred, full-bodied, silky and seductive on the palate with aromas of woodland fruits, coffee beans and spice.

Aphrodisium, a sweet golden-yellow late harvest wine, is a blend of Petit Manseng, Viognier, Greco and Fiano.»*

The latest addition to Casale del Giglio's range of white wines, headed up by the impressive Antinoo, is a Biancolella from the Island of Ponza, while the new entry Tempranijo enhances the range of reds.

* From an article by Luciano di Lello in 'Guide to the Restaurants of Rome' published in the daily newspaper 'LA REPUBBLICA'.

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Casale del Giglio was founded in 1967 by Dr. Bernardino Santarelli, a native of the Appenine hill town of Amatrice. The estate lies between the towns of Aprilia and Latina in the Agro Pontino valley, some 50 kms. south of Rome. Unlike other parts of the Latium region, or other regions of Italy, this territory was still uncharted in viticultural terms when Bernardino Santarelli and his son Antonio launched their research project in 1985.

The cover page of Berardino Santarelli & Sons' 1935 price list

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LA DITTA È FORNITRICE DEI PRINCIPALI ISTITUTI ED ALBERGHI

Endorsed by the Agricultural Department of Latium's Regional Government, the project involved researchers of international standing, many of whom still contribute to Casale del Giglio's research today; Prof. Attilio Scienza from Milan University's 'Istituto di Coltivazioni Arboree', Prof. Angelo Costacurta from the 'Istituto Sperimentale per la Viticoltura di Conegliano' (Treviso) and Prof. Fulvio Mattivi from the Research & Innovation Centre at the 'Fondazione Edmund Mach' - 'Istituto Agrario Provinciale San Michele all'Adige' (Trento) - where Casale del Giglio's winemaker, Paolo Tiefenthaler, was trained.

Since the project aimed at identifying and maximising the territory's potential for quality viticulture, useful comparisons were made with processes adopted in





Bordeaux, California and Australia, wine producing areas of the world influenced, like the Agro Pontino valley, by a maritime climate.

Casale del Giglio subscribes to the philosophy that “the future of Italian viticulture relies not only on consolidating the image of its traditional wine producing zones but on its ability to produce top quality wines at favourable prices in areas whose potential is still relatively unexplored.”

As a result of Casale del Giglio’s research, the European Community authorized the cultivation of ‘new recommended varieties’ such as Chardonnay, Sauvignon, Syrah, Petit Verdot and Cabernet Sauvignon in the province of Latina (from 1990) while other varieties were authorized later.

Casale del Giglio has converted its 180 hectares of vineyard to the cordon trained system, electing to plant those grape varieties which adapt well to the territory and produce quality wines.

Casale del Giglio currently offers a range of twentytwo products - seven white wines, one rosé, seven reds, one late harvest, three grappas and an extra virgin olive oil.



Satrico

LAZIO BIANCO IGT



Historical Background

This white wine takes its name from the ancient pre-Roman city of Satricum. Traces of the earliest huts, which formed a village around a central place of worship on high ground near the river Astura, date from the IX century B.C. This hillside settlement, later to become the acropolis of the city, was the site of a temple dedicated to the goddess Mater Matuta. Remains of her temple can still be seen today close to Casale del Giglio's vineyards in the hamlet of Le Ferriere, near the town of Latina.

Grape Varieties and Vinification Technique

*(Proportions may vary slightly from year to year depending on the vintage).

A blend of 40% Chardonnay, 40% Sauvignon and 20% Trebbiano Giallo grapes*. The grapes, harvested just as they begin to ripen, are vinified separately to ensure that the fresh, distinctive aromas of each variety come through in the final blend.

Only the very best bunches are selected and after a careful soft-pressing the free-run juice is separated from the skins. Temperature is carefully controlled throughout the 7 or 8 days of slow, continuous fermentation. After racking, the new wine matures in stainless steel tanks before it is bottled at the beginning of the following year.

Tasting Note

A bright straw-yellow, this elegant blend reveals a fruity, lightly aromatic yet mineral nose, confirmed on the palate by a pleasing crispness and a lengthy finish.

Suggested Food Pairing

With starters and simply prepared fish dishes.

Tasting notes

Bellone

LAZIO BIANCO IGT



Historical Background

A variety cited by Pliny the Elder and present in the Latium region since Roman times. Today the grape is cultivated from the Roman to the Lepini hills and in the hinterland of the coastal town of Anzio, where the warm sandy soils tempered by a relentless sea breeze provide the ideal microclimate.

Grape Varieties and Vinification Technique

The Bellone grape is vigorous and resistant to drought – a guarantee for wine quality and balance – while its plump, golden yellow, thick-skinned grapes hang in elongated, cone-shaped bunches. The persistent sea breeze contributes to the over-ripening of the grapes while a high concentration of both sugar and acidity lead to early maturation and the highlighting of the wine's pronounced mineral notes. The grapes are harvested at the end of September.

Tasting Note

Vinification takes place in two stages: first, maceration on the skins to encourage extraction of the aromas bestowed by the territory then, after soft pressing, spontaneous fermentation with indigenous yeasts for around 10-12 days at 18-20°C.

Deep yellow flecked with gold. The wine evokes sunshine and ripe tropical fruit such as mango and papaya, carefully balanced by a marked acidity which makes it suitable for long bottle aging. Rich, ample and lingering on the palate with light floral and spicy notes. Hallmarked by its pronounced acidity and zesty tang. A long finish.

Suggested Food Pairing

"Minestra di Sgavajone": a typical soup from the fishermen of Anzio made with 'sgavajone' a local fish rarely found outside their family homes.

Ingredients for 4 people:

400 gms. Sgavajoni, 100 gms. spaghetti (roughly broken by hand), 3 litres water, 2 cloves garlic, 100 gms fresh cherry tomatoes, 2 sprigs chopped parsley, finely chopped chilli, salt and a little extra virgin olive oil.

Method:

boil the Sgavajoni for two hours. Meanwhile, in a little olive oil, sauté the garlic, salt, chilli and tomatoes until these are soft. Remove the garlic, pass the mixture through a sieve and set aside. When the fish has broken down completely pass it through the sieve taking care to crush the bones completely. Mix the fish water with the tomato mixture, add the "Sgavajoni" pieces one at a time and return the soup to the boil. Add the roughly broken spaghetti and when cooked garnish with the finely chopped parsley.

Chardonnay

LAZIO IGT



Careful selection of the free-run juice which ferments for 6-8 days. The new wine is then chilled to prevent the onset of malolactic fermentation and stored in stainless steel tanks for 3-4 months before it is bottled at the beginning of the following year.

Tasting Note An intense straw-yellow, this elegant wine reveals acacia flowers, peach and banana on the nose. Silky-smooth and full-bodied yet crisp on the palate, the finish is long and seductive.

Suggested Food Pairing With grilled fish dishes or white meat casseroles.

Historical Background

A native of Burgundy, one of France's most prestigious vine growing regions, the Chardonnay grape is at the heart of some of the world's most famous white wines.

After an encouraging performance in experimental conditions, the variety was planted in the Agro Pontino valley south of Rome where it has been grown successfully ever since.

Grape Varieties and Vinification Technique

This white wine is produced exclusively from Chardonnay grapes cultivated in densely planted rows (over 4,000 vines per hectare) and harvested in early September. A low yield per vine ensures that the grapes will be rich in sugar without losing crucial acidity.

Soft-pressing of the grapes is followed by a

Tasting notes

Sauvignon

LAZIO IGT



Historical Background

A native of France's renowned Bordeaux vine growing region, Sauvignon is a grape variety which loses its aroma very quickly if it is exposed to too much direct sunlight. This is why rows of Sauvignon in the vineyard are seldom thinned, as a leafy canopy shields the fruit and helps to protect its varietal character. After extensive research, the variety was introduced to the Agro Pontino valley south of Rome where it has achieved outstanding results.

Grape Varieties and Vinification Technique

100% Sauvignon Blanc. An early September harvest guarantees that the grapes will retain their essential acidity but at the same time be ripe enough to keep the finished wine from tasting excessively grassy.

Fermentation is activated immediately after a careful soft-pressing of the grapes and a scrupulous selection of the free-run juice. This quick turnaround guarantees that the grape's unmistakable varietal aroma will be captured. The new wine is then cooled to around 8°C to prevent the onset of malolactic fermentation. Once racked, fined and stabilized, the wine is ready for bottling in January or February of the following year.

Tasting Note

A brilliant straw-yellow, this crisp, grassy Sauvignon displays a whiff of aromatic herbs and Mediterranean sea breezes on the nose. Tangy citrus fruit and flinty mineral notes on the palate contribute to the delightful complexity of this wine.

Suggested Food Pairing

With a seafood risotto or a wild herb omelette.

Tasting notes

Viognier

LAZIO IGT



Historical Background

A native of the Rhone Valley, the Viognier grape is at the heart of one of southern France's most exceptional white wines, the hard-to-find "Condrieu". The grape, whose clusters when fully ripe are compact and deep yellow in colour, does not disdain a lack of moisture and adapts well to hot climates. Relatively poor, but loose, well-drained soil favours a delayed harvest, thus enhancing the grape's characteristic aromas of peach and apricot.

Grape Varieties and Vinification Technique

100% Viognier. This white wine is produced entirely from fully ripe and even slightly over-ripe Viognier grapes. The fully ripe clusters that have enough acidity to sustain the character of the variety are harvested

first, while those left on the vine to ripen further, once harvested, undergo 8 – 10 hours of cold maceration at 7/8°C followed by a slow soft pressing. Fermentation is spontaneous and lasts for around 10 days at a temperature of 17/18°C. The wine is stored on the lees in stainless steel tanks where temperatures are kept low (8/10°C) to prevent the onset of malolactic fermentation. Bottling takes place the following spring, usually at the end of March.

Tasting Note

A brilliant yellow wine whose distinctive floral overtones of white rose petals, linden blossom, acacia and broom join the signature aromas of ripe peach and apricot on the palate. A perfectly balanced confection which draws slowly to a close on a fresh, aromatic finish.

Suggested Food Pairing

Raw fish from the Lazio coast, or *sashimi*.

Tasting notes

Petit Manseng

LAZIO IGT



Historical Background

A native of the Jurançon region in the foothills of the French Atlantic Pyrenees, the small-berried, thick-skinned Petit Manseng grape from which this white wine is made, is more highly regarded than its larger-berried sibling, Gros Manseng. As Petit Manseng's small berries yield very little juice, they are not harvested until late autumn. By this time the grapes have shrivelled and their sugar content is at its most concentrated. This is the process known in French as 'passerillage'. Interest in the grape's potential is growing in the Agro Pontino valley, where it was planted for the first time by Casale del Giglio in their vineyards at Le Ferriere, near the town of Latina, 50 km south of Rome.

Grape Varieties and Vinification Technique

The optimal acidity of 100% fully ripe Petit Manseng grapes guarantees the varietal character of this aromatic white wine. After crushing and destemming the grapes are chilled to 7-8 °C and

allowed to macerate at this temperature for 10-12 hours. They are then slowly and gently soft-pressed to avoid damaging the skins and sedimentation takes place naturally at 14-16 °C. Spontaneous fermentation enhances the aromatic characteristics of the variety and yeasts are not added until the second day. Ten days later, when fermentation (at 18-20 °C) is over, the new wine is racked and cooled to prevent the onset of malolactic fermentation. After several months on the lees, the wine is bottled in March or April of the following year.

Tasting Note

Brilliantly straw-yellow in colour, the wine is intensely aromatic, fruity and spicy on the nose, fresh, crisp and flinty on the palate. An exquisitely structured wine which bows out on a seductive, fruit-filled finish.

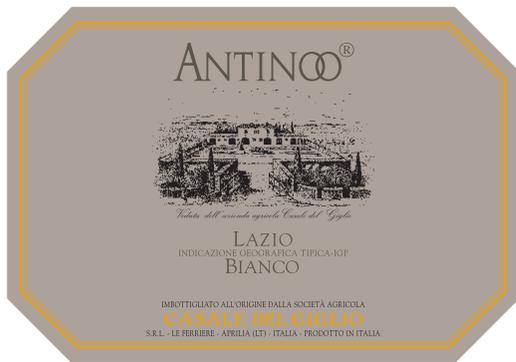
Suggested Food Pairing

Ideal with 'Scorfano Ponzese all'Acqua Pazza' – scorpion fish (from the island of Ponza) in flavoured broth.

Tasting notes

Antinoo

LAZIO BIANCO IGT



Historical Background

In December 1907 a bas-relief was found in the village of Torre di Padiglione, not far from Casale del Giglio's vineyards. The sculpture depicts the Emperor Hadrian's favourite, the beautiful Greek youth Antinoo, cutting two clusters of grapes from a vine.

The bas-relief can be seen at the Museo Nazionale Romano, Palazzo Massimo alle Terme, in Rome (Largo di Villa Peretti 1).

Grape Varieties and Vinification Technique

*(Proportions may vary slightly from year to year depending on the vintage)

Two thirds Viognier and one third Chardonnay*. Taking great care not to break the skins, the freshly gathered grapes are transported to the winery where each variety is soft-pressed separately. The resulting musts are cooled to 12-13°C to allow the sediments to settle naturally - a process which removes haziness without compromising the structure of the finished wine. When the temperature in the tanks reaches around 18°C,

each variety is transferred separately to 500 litre acacia wood barrels, or 'tonneaux' for fermentation. A small proportion of the Chardonnay must ferments in small, non-charred oak barrels. Over the next months, from mid-September to the end of March, the lees are stirred periodically (the process of 'bâtonnage') to prevent them from settling at the bottom of the barrel. Finally Antinoo is allowed to develop its full flavour in the bottle for 6-12 months.

Tasting Note

This golden-yellow wine presents a complex nose of broom, honeysuckle and chamomile, underpinned by shades of hazelnut and vanilla. Elegant and tangy on the palate, the toasty notes return in a long finish.

Suggested Food Pairing

With 'Pasta alla Gricia' – the original version of the classic 'Pasta all'Amatriciana' but without tomato in the sauce (*see recipe at the back*).

Tasting notes

ANTHIUM
Bellone
LAZIO BIANCO IGT



Historical Background

Bellone's ancestor is believed to be the Uva Pantastica praised by Pliny the Elder in his *Naturalis Historica* and present in Italy's Latium region since Roman times. Today the grape is cultivated from the Alban to the Lepini hills and along the nearby sea coast.

Terroir

The composition of the soil in what is now our breezy vineyard near the coastal town of Anzio enabled it to resist the disastrous phylloxera epidemic of the late 19th century and to preserve the area's local ungrafted (free of rootstock) vines. Our more than 60 year old vines thrive in this small, unique microclimate or terroir where a perfect interdependence of VINE, SOIL, CLIMATE and TRADITION, essential to the production of a great wine, is to be found.

Grape Variety

The Bellone grape is vigorous and resistant to drought – a guarantee for wine quality and balance – while its plump, golden, thick-skinned grapes hang in elongated, cone-shaped bunches.

A persistent sea breeze contributes to the perfect ripening of the grapes while a perfect concentration of sugar and notable acidity help to underline the wine's pronounced mineral notes. The harvest takes place in late September.

Vinification technique

Vinification takes place in two stages: first, maceration on the skins to encourage extraction of the aromas resulting from the terroir, then, after soft pressing, spontaneous fermentation with indigenous yeasts for around 10-12 days at 18-20°C.

Tasting Note

Deep yellow flecked with gold. The wine speaks of summer sun and rich, ripe tropical fruit such as mango and papaya, carefully balanced by a marked acidity making it suitable for long bottle aging. Lush, ample and lingering on the palate with hints of flowers and spice. Defined by its trademark acidity and zesty tang. A long finish.

Suggested Food Pairing

"Minestra di Sgavajone": a typical soup from the fishermen of Anzio made with the broth of this local fish, rarely found outside the family home.

Ingredients for 4 people:

400 gms. Sgavajoni, 100 gms. spaghetti (roughly broken by hand), 3 litres water, 2 cloves garlic, 100 gms fresh cherry tomatoes, 2 sprigs chopped parsley, finely chopped chilli, salt and a little extra virgin olive oil.

Boil the Sgavajoni for two hours. Meanwhile, in a little olive oil, saute the garlic, salt, chilli and tomatoes until these are soft. Remove the garlic, pass the mixture through a sieve and set aside.

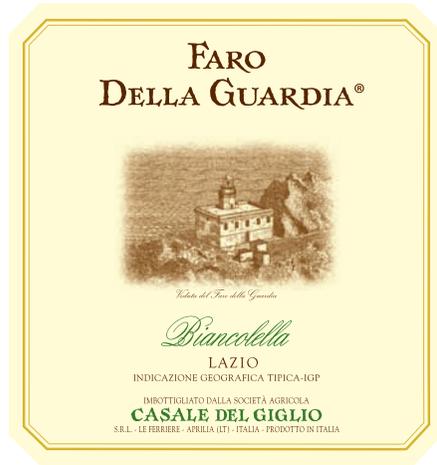
When the fish has broken down completely pass it through a sieve taking care to crush the bones completely.

Mix the fish water with the tomato mixture, add the "Sgavajoni" pieces one at a time and return the soup to the boil. Add the roughly broken spaghetti and when cooked garnish with the finely chopped parsley and serve.

FARO DELLA GUARDIA

Biancolella di Ponza

LAZIO IGT



Historical Background

A native of Italy's Campania region, the Biancolella grape was introduced to the Island of Ponza from the Island of Ischia (in the Bay of Naples) during the 18th century, when the city was ruled by the Bourbon monarchs.

Cultivation of the grape in the Lazio region is authorized exclusively on the Island of Ponza where it grows at the base of a sheer sea cliff surmounted by the imposing lighthouse, 'Il Faro della Guardia'. Built in 1886, the lighthouse rises 112 metres above sea level. Its rotating beam of white light has a range of 24 nautical miles and a mainly southerly sweep through 225 degrees. The deepest part of the Tyrrhenian Sea, the trench known as 'La Fossa del Tirreno', lies some eleven miles to the southwest of the lighthouse rock.

Grape Varieties and Vinification Technique

This white wine is produced exclusively from Biancolella grapes, a typical variety from central Italy and the islands. The grapes undergo a

'traditional' white wine vinification process starting with a soft pressing of the whole grapes and a subsequent spontaneous fermentation at 20°C on indigenous yeasts. It is then aged on the lees for about 7-8 months before bottling.

Tasting Note

Pale yellow with a greenish hue. An intense perfume of hawthorn blossom, ripe golden peach and fresh apricot. The palate is flinty and fresh, reminiscent of the 'volcanic - calcareous' vineyard soils and sea breezes that sustain the vine. A lingering fruitiness on the finish and a hint of citrus. Serve chilled at 12°C. Good body and firm fruit make the wine suitable for prolonged bottle aging.

Suggested Food Pairing

Linguine c'o Fellone - an emblematic pasta dish from Ponza made with the rare Granseola crab, known locally as 'o Fellone'.

Recipe for 4 servings:

Place the Granseola in a pot of cold water. Bring to the boil and cook for 20 minutes. Remove, allow to cool, then crack the shell and claws. Brown lots of garlic and red hot chili peppers in plenty of olive oil in a large frying pan. When the garlic is golden, add the Granseola and cook gently for about 5 minutes. Place 500 gms of 'linguine' (flat ribbon pasta) in abundant boiling, salted water. Drain while still 'al dente' (firm but tender) and toss in the pan with the Granseola. Sprinkle with chopped parsley and serve.

Tasting notes

Albiola

LAZIO ROSATO IGT



Historical Background

The settlement of Albiola – home to the ancient Rutuli or Volsci tribes – from which this wine takes its name, was cited by Pliny the Elder as one of the fifty-three communities of Ancient Latium. It may have belonged to the Latin League which rose to power in the region around the VII century B.C. and which in its heyday wielded power to rival that of Rome.

Grape Varieties and Vinification Technique

*(Proportions may vary slightly from year to year depending on the vintage)

A rosé wine made from 85% Syrah and 15% Sangiovese*. The dark-skinned red grapes are gently crushed and left to stand in stainless steel tanks for several hours. After this initial period of cold maceration on the skins at 8-10°C, some of the juice is drained (or 'bled') from the tanks and fermented separately, a process known as

'saignée' (from the French 'saigner', to bleed). Fermentation takes place in stainless steel vats at a temperature of around 18°C for 8-10 days. The resulting rosé wine is rich, with a vibrant personality, faithful to the floral and fruity aromas typical of the best rosés but with enough body to challenge many a red.

Tasting Note

The colour of deep pink roses with a violet tinge, Albiola presents an aroma of small woodland berries, dominated by raspberry and wild strawberry. Fresh, lively and well balanced on the palate, the wine presents a long, fruity finish.

Suggested Food Pairing

A perfect partner for a fresh tomato flavoured Mediterranean fish soup, or with a selection of cold cuts.

Tasting notes

Merlot

LAZIO IGT



Historical Background

A native of Bordeaux, the Merlot grape was brought to the Agro Pontino valley by the immigrant farm workers from Italy's Veneto region who reclaimed the land from the Pontine Marshes in the 1930's. Despite the DOC appellation of 1966, the variety was underrated and underexploited until Casale del Giglio's experimental project, (launched in 1985) identified the combination of rootstocks, clones and canopy management which have led to the production of top quality grapes.

Grape Varieties and Vinification Technique

100% Merlot. Depending on the vintage, different vinification techniques are employed to guarantee that the quality of the wine will be consistent from year to year. The pumping over and 'délestage' (rack and return) techniques aerate the fermenting must and favour the formation of stable colour and soft

velvety tannins, while the submerged cap technique, which permits a longer maceration time of some 15-20 days, produces a finished wine with greater body and better aging potential. When the wine is racked, the fermented skins are still rich in colour, tannins and aromas. To capture these extracts the skins are driven gently to the soft presses by natural gravity alone, without the help of pumping. Malolactic fermentation takes place in stainless steel vats. The wine then matures for 8-12 months in small oak barrels before it is bottled and aged for approximately 180 days.

Tasting Note

A deep ruby-red wine with aromas of small red-berried fruits and cherry. Characteristic herbal notes return on a smooth, well-rounded palate.

Suggested Food Pairing

'Bucatini all'Amatriciana' - a traditional pasta dish in a cured pork and tomato sauce from the Apennine hill town of Amatrice.

Tasting notes

Cesanese

LAZIO ROSSO IGT



Historical Background

This variety hails from the Latium Province of Frosinone, once inhabited by the ancient Volsci tribe who conquered the town of Satricum in 488 BC and ruled supreme until the Romans established a colony there in 385 BC. Prime areas for the cultivation of Cesanese are around the hill towns of Affile and Piglio.

Grape Varieties and Vinification Technique

Cesanese is a low yield, late-ripening variety which lends itself to late harvesting. The cluster is small, sparse and elongated, the berries oval and medium-sized. The harvest does not take place until late October as the vineyards are situated on relatively high, hilly slopes. Late ripening varieties normally guarantee a long lasting wine; in fact the more days intervene between flowering and maturity the more suitable the wine will be for long aging.

Submerged cap, spontaneous fermentation at 18-20 °C for approximately 20 days is followed by a further 10/12 days of maceration on the skins to extract the very last traces of the tannins in which the skins and seeds of the Cesanese grape are particularly rich.

Tasting Note

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.

Suggested Food Pairing

“Spezzatino di Bufaletta dell’Agro Pontino”. Agro Pontina Valley Water Buffalo Stew.

Ingredients for 4 people:

1 kg. water buffalo meat cut into smallish pieces, 1 onion, 1 glass wine, 2 cloves garlic, 300 ml water, 1 tbsp. vinegar, dried chilli pepper and salt to taste, extra virgin olive oil as required.

Method:

soften the onion in the olive oil, add the meat and sauté in its own juices. Add the white wine, dried chilli, salt and water and cook over a low heat until the meat is ready. Add the garlic crushed with the vinegar, cover and simmer for a few minutes. Serve with seasoned sprouting broccoli.

Tasting notes

Shiraz

LAZIO IGT



Historical Background

The red grape Syrah, or Shiraz, takes its name from the ancient Persian city of Shiraz, now a thriving metropolis in present day Iran, where the process of winemaking possibly originated some 7,000 years ago. Syrah rose to fame however in the Rhône valley in France, where it features with other grape varieties in the production of such celebrated wines as Hermitage and Châteauneuf-du-Pape. Since the beginning of the last century it has spread to many parts of Australia, such as the Hunter River Valley near Sydney. Syrah has been grown successfully in the Province of Latina ever since Casale del Giglio's first experiments with the variety in 1985.

Grape Varieties and Vinification Technique

100% Syrah. Only the ripest and healthiest grapes are selected for vinification. Two days of cold maceration at around 10°C favour the extraction of the grape's typical aromas and rich colour. Vinification continues with the punching down of the floating cap three or four times a day to ensure

that the colour and noble tannins in the skins are released into the new wine. The fermenting must is racked and returned (the process of délestage) several times during the initial stages of the 10-12 day fermentation process which takes place at 26-28°C. As the new wine is carefully drawn off into stainless steel vats for malolactic fermentation, the colour, tannins and aromas still present in the fermented skins are extracted in the soft press to which they are gently persuaded to slide by force of natural gravity alone. 8-12 months of barrique aging and a further 6 in the bottle complete the process.

Tasting Note

A deep ruby-red wine with violet nuances. The promise of blackcurrant, blueberry and 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.

Suggested Food Pairing

'Trancio di tonno alla griglia' - grilled tuna fish steak.

Tasting notes

Petit Verdot

LAZIO IGT



Historical Background

A red grape variety from Bordeaux, Petit Verdot's traditional role has been that of a minor partner in blends with Merlot and Cabernet Sauvignon. A late ripening variety, Petit Verdot has adapted perfectly to the microclimate of the Agro Pontino valley where bright sunshine, sea breezes and warm soil allow the grape to mature to perfection and to be vinified as a pure varietal - something of a rarity in Italy.

Grape Varieties and Vinification Technique

100% very ripe Petit Verdot grapes. During vinification both the 'submerged cap' technique and that of 'punching down' are adopted; the first is aimed principally at extracting the grape's softer tannins, the second, its strong colour. Submerged cap fermentation extends over 15 days at a temperature which ranges from 26-28°C. This is followed by 'délestage' (rack and return) to further soften the tannins and stabilize the colour.

After the new wine has been racked, a part of it undergoes malolactic fermentation in stainless steel, another part in wood. Once blended, the new wine spends from 8-12 months 'in barrique' and a further 6 in the bottle before leaving the winery.

Tasting Note

This deep crimson wine displays an intense, lingering aroma of red berry fruit, cherry, myrtle and juniper. Elegant and full-bodied, with rich velvety tannins, the wine presents a spicy, white peppery finish.

Suggested Food Pairing

'Costolette di abbacchio al forno' - oven roasted lamb cutlets; a popular Roman dish.

* Délestage:

Délestage is a specific fermentation management process for red wine, also known as rack and return. As the English term suggests, part of the fermenting must is drained (racked) from the fermentation tank into a second container and then returned to the original tank from above. The aim of the process is to aerate the fermenting wine and by distributing the grape skins evenly throughout the tank, facilitate the extraction of their tannins and colour compounds.

Tasting notes

Tempranijo

LAZIO IGT



Historical Background

The Tempranillo grape is a Spanish variety grown in the country's northern provinces of Ribera del Duero and Rioja. It adapts well to an airy Mediterranean climate and above all, to fresh, deep soils. At Casale del Giglio the variety thrives in the highly favourable conditions of the 'Valle' vineyard (ex 'Riserva Bottacci') where the air is even fresher and the soil even deeper than in other parts of the estate. These factors help the grape to reach full phenolic maturity and a perfect fruit-to-body balance.

Grape Varieties and Vinification Techni-

100% fully ripe Tempranillo grapes, which may have been allowed to shrivel slightly on the vine, undergo cold maceration for two days at 10°C to extract as much aroma as possible from the skins. This initial stage is followed by a very slow, spontaneous, submerged cap fermentation from 16°C to 24°C over 15 to 18 days with periodic

* *Délestage*
(see Petit Verdot footnote)

***delestage*' to aerate the yeasts. Following fermentation the new wine macerates for a further 12/15 days on the skins to extract maximum tannins from a variety where these tend to be sweet and never over-abundant. A small fraction of the mass – 15/20% depending on the vintage – is aged in cherry wood 'tonneau' casks while the remainder is stored in stainless steel tanks.

Tasting Note

A deep ruby-red wine with aromas of raspberry, blackcurrant, woodland fruits and a hint of ripe marasca cherry. A rich, concentrated palate where notes of spice and fruit, highlighted by the presence of sweet tannins, lead to a long finish. Well suited to long bottle aging.

Suggested Food Pairing

'Tiella di Polpo' from the town of Gaeta, a local speciality where two rounds of pizza dough are filled with 'the fruits of land & sea' and baked as a pie. A 'one-pot' recipe traditionally favoured by both farmers and fishermen as a means of preparing a dish which would keep for several days. The story goes that in the 17th century the pie was extremely popular at the Bourbon court of the Kingdom of the Two Sicilies.

Tasting notes

Cabernet Sauvignon

LAZIO IGT



Historical Background

A native of France's Bordeaux region, where it is grown principally in the Médoc area, Cabernet Sauvignon, often blended with Merlot and Cabernet Franc, is famous worldwide for its role in the production of quality red wines with significant aging potential. Cabernet Sauvignon is a popular grape in Italy where it may be bottled as a pure varietal or blended with other red grape varieties. It adapts readily to the most diverse climatic conditions and will eagerly embrace the characteristics of a new 'terroir' without sacrificing reliability or recognisability.

Grape Varieties and Vinification Technique

100% Cabernet Sauvignon. A low yield per vine of the ripest Cabernet Sauvignon grapes produces this well-structured wine whose elegant, velvety tannins merge perfectly with those of the barrels in which it matures. Vinification calls for the repeated punching down of the cap to maximise the extraction of the polyphenolic compounds and

colour components which will give the finished wine its distinctive style. When fermentation is over, the new wine is left in contact with the skins for a few more days to allow the alcohol to extract their finer tannins.

As the new wine is carefully drawn off into stainless steel vats for malolactic fermentation, the colour, tannins and aromas still present in the fermented skins are extracted in the soft press to which they are gently driven by force of natural gravity alone. Once stabilized, the wine matures in small oak casks for 18-20 months, followed by 8-12 months in the bottle.

Tasting Note

A deep ruby-red wine. Raspberry, blackcurrant and black cherry followed by balsamic, earthy notes of juniper and moss make for an intriguing nose. The mouthfeel is smooth and rich, the tannins stylish, the finish complex.

Suggested Food Pairing

'Unsalted, semi-mature 'Pecorino Romano' – Latium's most famous sheep's milk cheese.

Tasting notes

Madreselva

LAZIO ROSSO IGT



Historical Background

As the Merlot grape was already present in the Agro Pontino valley when Casale del Giglio launched its research project in 1985, the first really tangible result of the estate's vine growing experiments came with the successful adaptation of Cabernet Sauvignon and Petit Verdot to the microclimate of the area.

Madreselva takes its name from the wonderfully perfumed wild honeysuckle, or 'madreselva', which rambles its way through the shady undergrowth of the Agro Pontino.

Grape Varieties and Vinification Technique

An equal blend of Merlot, Cabernet Sauvignon and Petit Verdot, all three red grape varieties are picked when fully ripe, but at quite different times. Merlot ripens in mid-September, Cabernet Sauvignon and Petit Verdot much later. The vinification procedure, different for each variety in the blend, is described in the preceding

profiles of the corresponding three monovarietal wines. When malolactic fermentation is complete the new wines mature in small oak casks for 18-20 months and after racking are blended together in equal proportions.

Madreselva ages in the bottle for 8-12 months before leaving the winery.

Tasting Note

A bright, intensely concentrated, ruby-red wine. The nose reveals a very mature, dark personality – black cherry and damson jam to the fore, with undertones of wet autumn leaves and juniper. The palate is well-balanced and persistent with velvety tannins that reflect the dark, fruity, balsamic character of the nose.

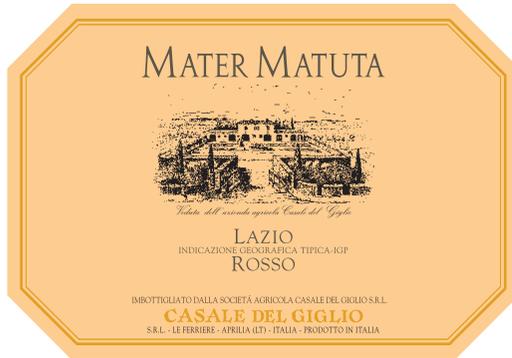
Suggested Food Pairing

'Coda alla Vaccinara' – Oxtail in a rich tomato sauce; peasant fare from the Roman tradition.

Tasting notes

Mater Matuta

LAZIO ROSSO IGT



Historical Background

The name Mater Matuta derives from that of the ancient Italic goddess of the dawn, protectress of fertility and birth. Her cult extended throughout central Italy and the famous temple of the ancient city of Satricum, situated close to Le Ferriere in the Province of Latina, was dedicated to her.

Grape Varieties and Vinification Technique

*(Proportions may vary slightly from year to year depending on the vintage)

Syrah 85%, Petit Verdot 15%*. Both red grape varieties are harvested when fully ripe (the Syrah may even be slightly shrivelled) and vinified in different ways. The submerged cap technique is favoured for the Syrah which ferments on native yeasts for 18-20 days. During the first few days of this process the fermenting must is raked and returned (the process of délestage) several times. Punching down is the technique adopted for the Petit Verdot as this approach guarantees an optimal extraction of the grape's tannins and polyphenolic compounds. It is the resulting full-bodied Petit Verdot which gives Mater Matuta its long aging potential while the

Syrah gives it its complexity of character, highlighted by smooth tannins and an intense aroma of black cherry and spice. As the new wines are carefully drawn off, each to its own first-fill barriques, the colour, tannins and aromas still present in the fermented skins are extracted in the soft presses to which they slide, aided by nothing more than natural gravity. After 22-24 months in oak the wines are blended and left undisturbed in the bottle for a further 10-12 months.

Tasting Note

A deep, dense, ruby-red wine which displays outstanding personality both on the nose and on the palate with its aroma of coffee beans, violets, ripe black cherry, coriander, nutmeg and cinnamon. Silky and seductive, but perfectly supported by fine tannins and a pleasing astringency, Mater Matuta delivers a long, lush finish.

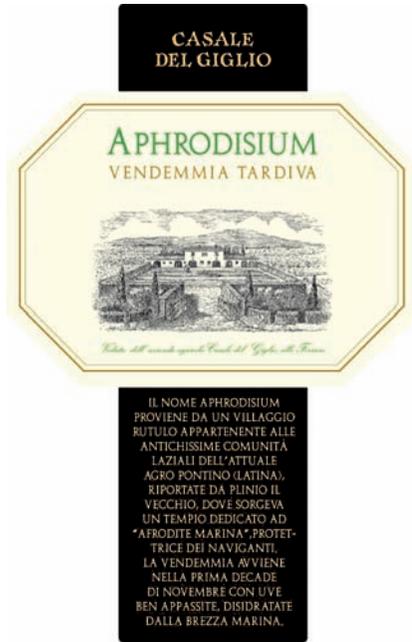
Suggested Food Pairing

'Provola di Bufala' - buffalo milk cheese, estate-matured for 4-5 months in the newly fermented skins of Casale del Giglio's own Syrah grapes.

Tasting notes

Aphrodisium

LATE HARVEST



Historical Background

The name derives from that of a settlement in Ancient Latium, the present day Agro Pontino valley near Latina, which housed the temple of Aphrodite Marina, protectress of sailors and navigators.

Grape Varieties and Vinification Technique

*(Proportions may vary slightly from year to year depending on the vintage)

Petit Manseng, Viognier, Greco, Fiano*. The different white grapes are ready for harvesting at different times. The Petit Manseng is not picked until the end of October by which time the clusters have been well and truly shrivelled by the sea breezes. On average the sugar level in the grapes (measured on the Babo scale) reaches 30-32 Babo

degrees, the equivalent of approximately 18% potential alcohol. The grapes are gathered in small 10kg. crates and pressed whole with great care to extract nothing more than the highly concentrated juice. The solid parts of the grape are left behind and the ratio of must extracted to grapes pressed is no more than 30%. No yeasts are added. Fermentation occurs spontaneously in stainless steel vats at approximately 18°C.

Tasting Note

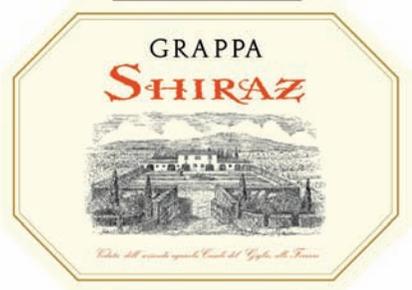
A brilliant golden-yellow 'dessert' wine. Fresh, floral notes of peach and orange blossom on the nose are followed by ripe juicy peach, citrus fruit, and honey. Luscious and seductive on the palate, a refreshing mineral crispness balances the sweetness of this delicious nectar. A return of citrus fruit on the long finish.

Suggested Food Pairing

'Crostata con confettura di albicocca o agrumi' – a homemade shortcrust pastry tart with a filling of apricot or citrus fruit preserve.

Tasting notes

CASALE
DEL GIGLIO



GRAPPA DI
Shiraz

GRAPPA OTTENUTA DA
VINACCE FRESCHE DI
SYRAH DELL'AZIENDA
AGRICOLA CASALE DEL
GIGLIO, DISTILLATE CON
IL CLASSICO
ALAMBICCO DISCONTINUO
A BAGNO MARIA.
ALL'OLFATTO PRESENTA
SENTORI PRIMARI TIPICI
DEL VITIGNO (FRUTTI DI
BOSCO E SPEZIE) ED AL
GUSTO È AVVOLGENTE,
DI GRANDE MORBIDEZZA.

Distiller

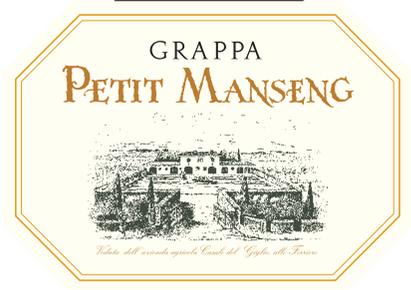
Pilzer Distillery,
Faver, Trento.

*Distillation
Technique
& Tasting Note*

This white grappa is distilled in traditional pot stills from the newly fermented skins of Casale del Giglio's own Syrah grape vinification process. Grappa Shiraz reveals the grape's primary aromas of forest fruit and spice on the nose and a warm, seductive personality on the palate.

Tasting notes

CASALE
DEL GIGLIO



GRAPPA DI
*Petit
Manseng*

GRAPPA OTTENUTA DA
VINACCE FRESCHE DI
PETIT MANSENG
DELL'AZIENDA AGRICOLA
CASALE DEL GIGLIO,
DISTILLATE CON CLASSICO
ALAMBICCO DISCONTINUO
A BAGNO MARIA.
ALL'OLFATTO PRESENTA NOTE
AROMATICHE FLOREALI
TIPICHE DEL VITIGNO
ED AL PALATO GUSTO
FRUTTATO AGRUMATO
ED AVVOLGENTE.

Distiller

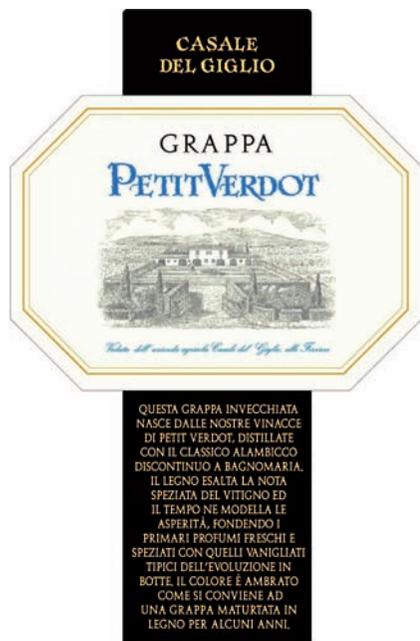
Pilzer Distillery,
Faver, Trento.

*Distillation
Technique
& Tasting Note*

This white grappa is distilled in traditional pot stills from the carefully selected, newly fermented skins of Casale del Giglio's own Petit Manseng grape vinification process. Grappa Petit Manseng, fresh and zesty on the palate, reveals a strongly aromatic nose thanks to the rich store of flavour compounds secreted in the grape's particularly thick skin.

Tasting notes

GRAPPA DI *Petit Verdot*



Distiller

Pilzer Distillery,
Faver, Trento.

Distillation Technique & Tasting Note

This aged grappa is distilled in traditional pot stills from the newly fermented skins of Casale del Giglio's own Petit Verdot grape vinification process. The wood enhances the spiciness of the grape and the aging process softens its rougher edges as the fresh, spicy, primary aromas blend with that of the vanilla in the oak. As a result of many years 'in barrique', Grappa Petit Verdot acquires a beautiful amber hue.

Tasting notes

Olio Extra Vergine di Oliva



Technical details

The extra virgin oil Casale del Giglio is a blend of Sant'Agostino, Itrana and Frantoio varietals from the estate's own olive groves. A complex nose, characterized by the distinctive grassy fruitiness of green almond, goes hand in hand with pleasing notes of cardoon and tomato leaf which then linger on the palate. Hints of aromatic herbs and mellow balsamic tones are perfectly balanced by an agreeable bitterness and an enticing spiciness.

Tasting notes

NOT ONLY WINE

ARCHAEOLOGY

Besides growing grapes and making wine, Casale del Giglio has been involved for some time in the Satricum archaeological project in partnership with Southern Etruria's Archaeological Heritage Office headed by Dr. Alfonsina Russo, a team from the University of Amsterdam headed by Dr. Marijke Gnade and a team from the town councils of Aprilia, Latina and Nettuno. Dr. Francesco di Mario is responsible for the management of the Satricum archaeological area. Excavations have exposed the 'Sacred Way' which led to the temple of the goddess Mater Matuta and have uncovered a ceramic wine goblet dating from the V century B.C.

HISTORY OF THE EXCAVATIONS

The story of the Satricum excavations takes us back to the year 1896 when a Frenchman, Hector Graillot, discovered the remains of the temple dedicated to the goddess Mater Matuta on a hillside near the village of Le Ferriere and for the next two years carried out extensive excavations under the guidance of a team of Italian archaeologists. Many remains were unearthed and entrusted to the Villa Giulia Museum in Rome. Nothing further was done until 1907-1910 when excavation work was undertaken again. Around 1975, Latium's Committee for Archaeology invited the Dutch Institute of Rome to take up the excavations at the Satricum site.

The Dutch team's most significant find in their twenty-five year dig was that of the Lapis Satricanus or Stone of Satricum, a stone slab, probably the base of a column, inscribed in ancient Latin and dating from between 525-500 B.C. Since 1990 the excavation work at the site has been carried out by a team from the University of Amsterdam, headed by Professor Marijke Gnade.

THE SANCTUARY OF MATER MATUTA

The first testimony to the existence of a cult on the acropolis of Satricum is that of an early hut which dates from the period between the VIII and VII centuries B.C. At some time between 640 and 625 B.C. this structure was replaced by a sacellum, a small roofless shrine with stone foundations known as Temple Zero. This was replaced around 540 B.C. by a much larger temple known as Temple I, while a still larger one, Temple II, was built around 500-480 B.C. when Temple I was destroyed.



DWELLINGS IN SATRICUM

The first settlement in Satricum dates from the IX century B.C. when the population lived in huts situated on the hill where the acropolis would later stand. Twenty-four of these huts were excavated in the 19th century. (Since 1977 a further fifteen have been found). The VII century B.C. saw the use of stone as a building material for the first time. Throughout the VI century B.C. the huts were totally replaced by houses with stone foundations and walls of sun-dried clay bricks. Many buildings with stone foundations which once surrounded the temples have been brought to light on the Satricum acropolis. It is thought that these buildings were part of the shrine and may have been lodgings for priests or for guests.

THE EARLIEST NORTHWEST ACROPOLIS

The proto-historic necropolis of Satricum covered an area to the west and northwest of the acropolis. It was partially explored during the Italian excavations at the end of the 19th and the beginning of the 20th century. Dozens of tombs were opened and found to contain sumptuous funeral ornaments considered today to be among the most important ever discovered in Latium Vetus. These tombs made up a tiny part of the necropolis which has now completely disappeared. The most ancient burials were of cremated remains while excavated tombs have disclosed a variety of ornaments and ceramics. The funeral customs of the Latin peoples changed towards the end of the VIII century B.C. and so the necropolis was abandoned.

THE SOUTHWEST NECROPOLIS (VOLSCA)

Research carried out to the southwest of the city in 1981 revealed a second necropolis dating from the V-IV century B.C. incorporating at least two hundred pit tombs. The necropolis has been attributed to the Volsci who conquered Satricum in 488 B.C. and presumably remained there until the Romans founded a colony in 385 B.C. There is substantial evidence that interment was the only form of burial practised at the time and the grave goods which have come to light consist mainly of simple vessels used for food and drink, personal items and weapons; the finding of a miniature axe inscribed in old italic 'falisco-capenate' characters is of particular significance.

“La Gricia”

“PASTA ALL’AMATRICIANA
IN BIANCO”



*Ingredients for
4 servings:*

500 gms. ‘mezze maniche rigate’ (short ribbed macaroni or other short pasta).
500 gms. trimmed ‘guanciale’ from Amatrice.
Guanciale is a type of Italian cured pork made from the cheeks and jowls of the pig. The weight of the guanciale before trimming would be around 700/800 gms.
100 gms. ‘Pecorino Romano’ - a strong sheep’s milk cheese.
Rock salt & freshly ground black pepper.

In times past, shepherds from the countryside and coastal plains near Rome would drive their flocks to the high summer pastures of the Monti della Laga, the part of Italy’s central Apennine chain which surrounds the pleasant hill town of Amatrice (950 msl).

Throughout the ‘Transumanza’, as this migration was called, the shepherds would prepare the ‘GRICIA’, considered by many to be the true ‘white’ Pasta all’Amatriciana’, i.e. without tomato.

Method:

This is the traditional recipe, handed down from generation to generation since the 18th century:

Remove the rind and any yellow fat from the cured pork. Dice the pork into small pieces (3 x 1cm. approx) taking care to remove the peppercorns.

Place the diced pork in a large (preferably iron) frying pan without oil and stir regularly over a low flame for about 20 minutes or until the pork is nicely browned. Remove the pork from the pan with a skimmer or slotted spoon, conserving the melted fat in the pan for later. Set the pork aside on kitchen paper (old-fashioned straw paper would be ideal) where, as the excess fat is absorbed, it will turn crispy. Bring a pot of cold water to a rolling boil, add the rock salt and then the pasta.

Cook the pasta and drain thoroughly while still “al dente” (firm but tender). Return the pasta to the pot and stir in the crispy pork and melted fat to taste. To complete the preparation, add a generous handful of grated pecorino cheese and a sprinkling of freshly ground black pepper





CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REG N. 1308/2013

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