

CASALE DEL GIGLIO

BELLONE



Deep yellow color, with gold hues. 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.

Color: White

Grapes: 100% Bellone

Soil: Sandy

Age of Vines: 60 Years old

Altitude: 85-120 m/above sea level

Aspect: West

Training System: Spur cordon

Yield per Hl/Ha: 60 Hl/Ha

Fermentation: Spontaneous fermentation with indigenous yeasts for 10-12 days

Aging: In the bottle

Production: 1,250 Cases

Sustainably Produced ☺

Represented by Soilair Selection

[Sevenfifty.com/casaledelgigliobellone](https://www.seventy.com/casaledelgigliobellone)