CASALE DEL GIGLIO

BELLONE



Deep yellow in color with aromas of ripe tropical fruit such as mango and papaya. Rich, ample and lingering on the palate, with light floral and spicy notes as well as pronounced acidity.

Color: White

Grapes: 100% Bellone

Soil: Sandy

Altitude: 85-120 m

Age of Vines: 60 Years old

Yield: 60 HI/Ha

Farming practices: organic

Yeast: indigenous

Skin maceration: 8-10 hours **Malolactic fermentation:** no

Fermentation vessel: stainless steel

Aging: In the bottle

Production: 15,000 bottles per year

