CASALE DEL GIGLIO

PETIT VERDOT



Deep crimson red in color with intense, lingering aromas of red berry fruit, cherry, myrtle and juniper. Elegant and full-bodied, with rich velvety tannins and a spicy finish.

Color: Red

Grapes: 100% Petit Verdot

Soil: Red clay with alluvial deposits

Altitude: 80 m

Age of Vines: 20 Years old

Yield: 80 HI/Ha

Farming practices: organic

Yeast: indigenous

Skin maceration: 10-12 days

Malolactic fermentation: yes

Fermentation vessel: stainless steel and oak

Aging: 8-12 months in oak, followed by 6

months in bottle prior to release

Production: 3,600 bottles per year

