



Casale del Giglio Bellone

Casale del Giglio was founded in 1967 by Dino Santarelli. The vineyards and winery located in a fertile area 50 km south of Rome, a region that had no grape growing or winemaking tradition. When Dino's son Antonio joined the family business in the mid 80's, father and son were able to develop a unique, experimental project with the help of Paolo Tiefenthaler, a visionary enologist, working with ancient local grape varieties such as Bellone and Cesanese, but also adding international varieties like Sauvignon, Petit Manseng, Petit Verdot, and Syrah. The carefully crafted wines are wonderful expressions of the terroir, combining history and innovation.

Denomination: Lazio Bianco IGT

Grape Varieties: Bellone

Alcohol Content: 13.5% abv

Vinification: Spontaneous temperature-controlled fermentation with indigenous yeasts for around 10-12 days.

Tasting Notes: The aromas and flavours of mango and papaya awake the feeling of spring and summer complemented by the marked yet carefully balanced acidity.

Pairing Suggestions: While this wine is a great aperitif it also pairs well with Asian inspired dishes such as sushi. Grilled fish as well as Mediterranean fish soups and stews can also be a pleasant combination.