

Casale del Giglio's Satrico

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This charming Lazio firm has long made significant investments in the organization and, most importantly, the winemaking reputation of its region.

Casale del Giglio has combined passion, vision, expertise, and meticulous attention to detail to create a wide range of successful products (23 to date, including three grappas and one extra virgin olive oil).

Today we tasted the white Lazio IGT “Satrico,” an excellently balanced blend of Chardonnay, Sauvignon, and Trebbiano; a wine that takes its name from the ancient Roman city of Satricum, which was a “confluence of different cultures” due to its geographical location, and we fully found this aspect in the tasted wine.

Satrico 2022's minerality is already noble on the nose, with

an abundance of summer fruit, seashore flowers, and subtle spices, as well as an almost bright yellow colour.

It is round, full, and engaging in the mouth, mirroring the aromatic component and leaving a citrus “punctuation” aftertaste.

Satrico 2022 is a clear testament to the potential of the Lazio area, and goes well with steamed fish or mollusks, as well as turnip greens and red mullet pasta. Compliments!

Company Profile

Casale del Giglio has always been motivated by the desire to produce top quality, fairly-priced wines in a swathe of land, the Agro Pontino, little known until recently for its viticultural potential. Fascinated by the Agro Pontino, Dino Santarelli founded the company there, in the village of Le Ferriere. This was in 1967 and the beginning of what was to become a far-reaching research and experimentation programme when he was joined by his son Antonio and the talented winemaker, Paolo Tiefenthaler. The aim of the programme, conducted on 180 acres of vineyard, has been, and still is, twofold: first to favour those cultivars which, by their nature and through targeted management, have proved to interact most successfully with the soil and climate of the territory; second to rediscover and restore the status of native vines once thought to be obsolete, such as Biancolella di Ponza, Bellone di Anzio, Cesanese di Olevano Romano and Pecorino di Accumoli. Casale del Giglio currently offers a range of twenty-five products – ten white wines, one rosé, nine reds, one passito, three grappas and an extra virgin olive oil.

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