

Casale del Giglio's Aphrodisium

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At Casale del Giglio's vineyards, the grapes that make up this nectar called Aphrodisium are naturally dried on the vines, differentiating them by ripeness thanks to the natural temperature changes and the pleasant breezes of late autumn. This wine, dedicated to the goddess, patron of sailors, fully represents the combination of marine minerality and oenological knowledge in the cultivation of varieties that have always made up the large wine growing area of the region Lazio reality that never ceases to amaze us with its resourcefulness and innovation.

With a deep, bright straw yellow color, with ancient gold tones, the scent of Aphrodisium is intense, rich in tropical sensations – fresh pineapple in particular – and fresh seasonal fruit.

The light and delicate notes of dried aromatic herbs, typical

of the Mediterranean scrub, are important, making this late harvest wine ample, aromatic, fine and persistent. The taste immediately strikes for the creaminess of the soft sensations, which evoke the flavor of peaches and apricots in syrup, with the correct acidity that does not tire the palate. The taste is made lively and fragrant by the flavor, which ensures elegance and great balance to this wine. The combination with fresh pastry is a must, but from our point of view it was a blue cheese that fully enhanced the characteristics that made the tasting a true symphony of pleasure.

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.

Casale del Giglio

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