



# The Daily Drinker

2016 Cesanese Rosso, Casale Giglio

ref. LAZI160 JUL19

**Wine Variety:** Cesanese is *the* red grape of Lazio, that central Italian region surrounding Rome. Named after a village - Cesano - lying near the capital, it is conceivable that mentions of this variety can be found as far back as the early 17th century. There are two clones of Cesanese: commune - from which this wine is made, and di Affile, which is considered to be of higher quality. Cesanese is tricky to cultivate and vinify, and is susceptible to mildew.

**Wine Region:** Lazio, home of Italy's capital, is a significant producer of wine, being the 6th most important region in terms of quantity. However, it is of declining significance and only a small proportion of what it makes is of DOC (Denominazione di Origine Controllata) level. Wines are mostly white and from the Malvasia and Trebbiano grapes.













**Wine Producer:** Antonio Santarelli grew up on his family estate some 50km south of Rome in an area with no tradition of viticulture. Antonio managed to convince renowned grape scientists of the region's potential and in 1985 over 60 experimental grape varieties were planted on the estate. These included international grapes (e.g. Syrah; Petit Manseng; Sauvignon Blanc) and those more local. Casale del Giglio now runs 180 hectares of vineyards from which they make almost 20 different wines.

Single Bottle **£13.50**

member price: £12.15

Six Bottle Case **£81.00**

member price: £72.90

 <b>Style:</b> Red - medium-bodied	 <b>Grape Variety:</b> Cesanese	 <b>Producer:</b> Casale Giglio	 <b>Serving Temperature:</b> 21°C
 <b>Alcohol Content:</b> 13%	 <b>Country:</b> Italy	 <b>Appellation:</b> Lazio IGP	 <b>Drink By:</b> 2021
 <b>Bottle Size:</b> 75cl	 <b>Region:</b> Lazio	 <b>Colour:</b> Still Red	 <b>Food:</b> Beef Duck Lamb Pasta Vegetables

## Tasting Notes:

Medium-deep mulberry red. Very nice airy nose with pure red and darker fruits, as well as almond. There's more than a hint of the patisserie here: a mix of cherry pie and almond tart. Palate has nice cool richness quickly joined by really snappy acidity. And there's underlying tannin right through this: tannin that emerges towards the rear, pulling itself increasingly upright. This is a juicy thing; a long thing; a delicious thing: a really very lovely thing. Go Cesanese!

**#3wordtastingnote:** cherry, cool, almond

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