

Casale Vallechiesa

Caspide Cesanese

Deep red color with hints of forest fruits, wood, earth, leather, and tobacco. One the palate the wine is soft, round, velvety with balanced tannins.

Cesanese

Under Organic Conversion

Appellation	IGP Lazio
Vineyard	The vineyards consisting of volcanic soils, rich in potassium, magnesium and phosphorus salts, have a southern exposure facing towards Rome and are trained in the guyot method.
Vinification	Hand harvested in the second half of October. Cryomaceration of the grapes crushed for 48 hours at 10 ° C, fermentation at 22 ° C with slight pumping over, racking after 6 days of maceration. Aging and refining in steel tanks.
Pairing	Serve with red meats and roasts, as well as heart dishes with kale, truffles or chestnuts.

CASALE VALLECHIESA WINERY

Casale Vallechiesa Winery is the most innovative winery in Lazio Region, with more than a century of experience in the world of wine, located in the Frascati province of Rome. The winery produces autochthonous and sustainable volcanic wines, and has constantly been evolving over the years, currently undergoing organic conversion.