

Casale Vallechiesa

Caspide Frascati

Straw-yellow color, a bouquet of aromatic herbs and white-fleshed fruit, with a slight impression of wildflowers. Fresh and citrus fruit notes on the palate with a persistent finish.

50% Malvasia del Lazio

20% Malvasia bianca di Candia

15% Greco

15% Trebbiano Toscano

Under Organic Conversion

Appellation	Frascati DOC
Vineyard	The vineyard site, named Vigneti di Santa Croce, consists 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	Manual harvest, from mid-September. Temperature-controlled steel vinification and 4 months on the lees.
Pairing	Great aperitif wine with finger foods, but refreshing compliment to seafood pasta dishes, fried calamari and antipasto.

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.