



Casale Vallechiesa

# Caspide Roma Bianco

Bright straw yellow with golden reflections with floral and fruity aromas on the nose. Soft, with rich flavor, freshness and mineral hints.

Malvasia Puntinata 100%

Under Organic Conversion

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| Appellation  | Roma Bianco DOC  |
| Vineyard     | The vineyards consist of volcanic soils, rich in potassium, magnesium and phosphorus salts, have a southern exposure facing towards Rome and are trained in the spurred cordon method.   |
| Vinification | Manual harvest from early October onwards. The hand-picked grapes are subjected to de-stemming and soft crushing, then fermentation in steel tanks at controlled temperature, maturation in steel on the lees before bottling. |
| Pairing      | Serve as an aperitif, with seafood appetizers, first and second courses of fish, spaghetti carbonara.  |



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.