

Casale Vallechiesa

Caspide Roma Rosso

Clear ruby color, with aromas of plum and cherry jam, wilted purple and pink flowers, rhubarb and licorice.The palate is warm, fresh and savory in proper balance with integrated tannins and possessing a persistent finish.

50% Cesanese

50% Montepulciano

Under Organic Conversion

Appellation	Roma DOC
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, with fermentation in steel tanks at controlled temperature of 22° to 24°C and short maceration of 6/8 days to enhance the aromatics. Aging and refining in steel on the lees before bottling, followed by additional months in the bottle.
Pairing	Serve with large roasts, grilled meat, rigatoni bolognese

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.