

Satrico

LAZIO BIANCO IGT



Historical Background

This white wine takes its name from the ancient pre-Roman city of Satricum. Traces of the earliest huts, which formed a village around a central place of worship on high ground near the river Astura, date from the IX century B.C. This hillside settlement, later to become the acropolis of the city, was the site of a temple dedicated to the goddess Mater Matuta. Remains of her temple can still be seen today close to Casale del Giglio's vineyards in the hamlet of Le Ferriere, near the town of Latina.

Grape Varieties and Vinification Technique

*(Proportions may vary slightly from year to year depending on the vintage).

A blend of 40% Chardonnay, 40% Sauvignon and 20% Trebbiano Giallo grapes*. The grapes, harvested just as they begin to ripen, are vinified separately to ensure that the fresh, distinctive aromas of each variety come through in the final blend.

Only the very best bunches are selected and after a careful soft-pressing the free-run juice is separated from the skins. Temperature is carefully controlled throughout the 7 or 8 days of slow, continuous fermentation. After racking, the new wine matures in stainless steel tanks before it is bottled at the beginning of the following year.

Tasting Note

A bright straw-yellow, this elegant blend reveals a fruity, lightly aromatic yet mineral nose, confirmed on the palate by a pleasing crispness and a lengthy finish.

Suggested Food Pairing

With starters and simply prepared fish dishes.

Tasting notes
