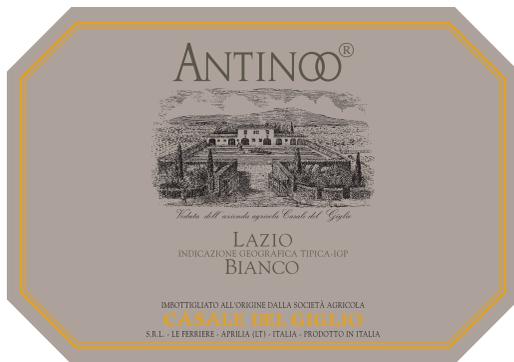


Antinoo

LAZIO BIANCO IGT



Historical Background

In December 1907 a bas-relief was found in the village of Torre di Padiglione, not far from Casale del Giglio's vineyards. The sculpture depicts the Emperor Hadrian's favourite, the beautiful Greek youth Antinoo, cutting two clusters of grapes from a vine.

The bas-relief can be seen at the Museo Nazionale Romano, Palazzo Massimo alle Terme, in Rome (Largo di Villa Peretti 1).

Grape Varieties and Vinification Technique

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

Two thirds Viognier and one third Chardonnay*. Taking great care not to break the skins, the freshly gathered grapes are transported to the winery where each variety is soft-pressed separately. The resulting musts are cooled to 12-13°C to allow the sediments to settle naturally - a process which removes haziness without compromising the structure of the finished wine. When the temperature in the tanks reaches around 18°C, each variety is transferred separately to 500 litre

acacia wood barrels, or 'tonneaux' for fermentation. A small proportion of the Chardonnay must ferments in small, non-charred oak barrels. Over the next months, from mid-September to the end of March, the lees are stirred periodically (the process of 'bâtonnage') to prevent them from settling at the bottom of the barrel. Finally Antinoo is allowed to develop its full flavour in the bottle for 6-12 months.

Tasting Note

This golden-yellow wine presents a complex nose of broom, honeysuckle and chamomile, underpinned by shades of hazelnut and vanilla. Elegant and tangy on the palate, the toasty notes return in a long finish.

Suggested Food Pairing

With 'Pasta alla Gricia' – the original version of the classic 'Pasta all'Amatriciana' but without tomato in the sauce (*see recipe at the back*).

Tasting notes



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