



CASALONE
VITICOLTORI

dal 1734

“Vinification is an art that required love”

This was the opinion of Petrus Hieronymus Casalone when in 1734 he left Switzerland and arrived at Lu Monferrato to work as a colon and viticulturist in Marquises Millo’s estate. Since then, for about three hundred years this opinion has been handed down unchanged from one generation to another and it has become the inspiring principle of the family, remaining faithful to a centuries-old tradition without forgoing the benefits supplied by modern technology.

Casalone currently has 10 hectares of grapes planted on Bricco Santa Maria and Bricco Morlantino, two hills facing in front of Lu Monferrato, where the clay-calcareous soils allow vines to find the ideal conditions to express all its own quality potential. Winemaking has been handed down to Simone, the youngest member of the family.



LA CAPLETTA GRIGNOLINO

Grignolino is a lesser know native grape variety found mostly in Monferato region of Piedmont. It is a temperamental grape to grow. It demands sunny hillsides in order for the grapes to ripen evenly.

As a result, Grignolino produces wines higher in acid and tannins, lighter in color and body.

Grignolino is vinified in ancient masonry tanks (year of construction 1932).

Soil:

Limestone marl near the Bricco Santa Maria in the "Cappelletta" area, where there is a small Marian chapel to which the wine is dedicated

Cultivation technique: Guyot pruning, grassing

Winemaking technique:

Very delicate crushing-destemming and maceration for a few days at a temperature of about 25 ° C to maintain the aromatic delicacy of the vine

Aging: A few months in the tank

Tasting notes:

Color: pale ruby red

Bouquet: delicate and characteristic, with hints of flowers and white pepper

Taste: dry, full-bodied, pleasantly tannic

Food pairings:

First courses, white meats, salted fish