



CASALONE
VITICOLTORI

“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.



MONVASIA VINO BIANCO

Made from an old clone of the Greek Malvasia (“Malvasia Greca”) imported to Italy from a small town in Greece called Monemvasia by the Venetians in XIII century.

Casalone family planted their vineyards with this grape in 1976, pretty much saving it from extinction. It is currently registered with the name of Malvasia Moscata and produces beautifully aromatic and fruit forward white.

Grapes: Malvasia Moscata

Cultivation technique:
Guyot pruning with limited number of buds per vine, grassing and thinning

Winemaking technique:
Soft pressing, fermentation at a controlled temperature

Aging:
A few months in steel tanks; to preserve all the prestigious primary characteristic aromas, at 15 ° C

Tasting notes:
Prestigious distinctive primary fragrances and balanced taste
Colour: straw yellow.
Fragrance: deep, delicate and typical with traces of roses and peaches.
Taste: full, perfectly balanced, persistent.

Serving temperature: 12 °C.

Food pairings:
Appetizers, seafood and first courses