

Casale Marchese



Clemens

Grapes: Malvasia del Lazio, Chardonnay

Vineyards: Casale Marchese winery estate; spur-trained vines on soils of volcanic origin. Vine density per hectare: 4,000. Average grape yield per plant is 2kg.

Production method: hand-picked in 15kg cases. Gentle grape pressing and selection of different must fractions. Static clarification and separation of dregs. Addition of selected yeasts. Temperature-controlled alcoholic fermentation (about one week). Lees contact for four months. Cold tartaric stabilization in April. Bottled in May. Ready for sale in November.

Nose profile: Casale Marchese Clemens is intense and lingering on the nose, with floral notes and lots of tropical fruit, pineapple and melon. The intensity of the aromas is memorable, with fine, crisp scents.

Palate profile: a lingering citrus nuance opens the way to peach, apricot and tropical fruit, for a harmonious palate whose zesty flavour offers warm sensations supported by a sturdy body.

Food pairing: chowders, white meat, spit-roast suckling pork, fish baked with potatoes.

Technical notes:

Alcohol: 14,28%

Residual sugars: 00 g/l

Total acidity: 5,55 g/l

pH: 3,41

Total extract: 26,50 g/l

Bottle: 750 ml