

## LAZIO

**CASALE MARCHESE  
FRASCATI**

**OVERVIEW** | The Carletti family has owned the Casale Marchese estate for two centuries. Alessandro and Ferdinando are the fifth generation of this winemaking family. The 18th-century country mansion is quite large and has been divided into two parts. The Carletti family, owners of the estate, live in one wing; the other wing has been converted into a winery. All the vinification, bottling and packaging is performed on the premises. A modern olive press has also been installed now, producing a top-quality extra-virgin olive oil using only the Casale's own olives.

Part of the complex was recently restored and refurbished, and has been installed with a modern wine cellar. The old wine cellars, dating back to the late 1700s, have a tasting room often used to welcome and entertain guests from all over the world.

The estate, which extends over more than 50 hectares, is situated in the heart of the Frascati DOC zone and overlooks one of the most charming landscapes of Rome and the Tuscolo hills, where vineyards interweave with ancient olive groves. The terrain is of volcanic origin and is ideal for this kind of crop as it has excellent drainage and varied exposures.

Frascati DOC wine is produced in the hills around Rome, in an area known as the "Castelli Romani". The territory is at the foot of Mount Tuscolo, where ancient Tusculum once stood, and where the town of Frascati now lies and whose name was given to the Designation.

Casale Marchese vineyards are mainly cultivated with spurred-cordon training, with high-density planting per hectare (4,000-5,000 plants), and short pruning. This ensures the chemo-physical traits of the low yield (1.5-2kg) from the clusters picked from each trunk are well concentrated. Moreover, integrated production standards are applied to cultivation, using only products with low environmental impact.

Varieties grown on the Casale Marchese estate are mostly the traditional types used in the production of Frascati wine: malvasia puntinata, malvasia di candia, trebbiano toscano, greco, bombino, and bellone. In recent years, international cultivars have also been planted, including chardonnay, merlot, cabernet sauvignon and cabernet franc.

**WINES** | **Frascati Superiore** - a blend of malvasia del Lazio, trebbiano toscano, malvasia di Candia, bonvino, bellone; spur-trained vines on soils of volcanic origin. Vine density per hectare: 4,000. Average grape yield per plant is 2kg. Grapes are 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). Cold tartaric stabilization in December. Bottled in several batches from January to June. Ready for sale one month from first bottling.

Nose profile: hints of tropical fruit are immediate, nuanced with light, herby floral notes.

Palate profile: a zesty wine, that is robust, with a soft, elegant, mouthfilling finish. Frascati should always be consumed before the next harvest starts. Casale Marchese Frascati is very drinkable even as early as February-March, but it comes into its own as summer approaches, enhanced by a brief stay in the bottle.

Food pairing: excellent aperitif, with fish recipes, meat and fish carpaccios, pizza, fresh goat cheese.

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