



CASALGENTILE WINES

go for class



# CASALGENTILE®



Learning the art of wine is not something that happens overnight. It requires hours of study, concentration and endless patience. By the same token, making wine that meets the approval of those who know about these things is not for the faint of heart. It has taken decades for us to cultivate our production techniques. Our soul and the old memories of our local area are steeped in thousands of years of wine-making traditions. Our work and our passion are one and the same.

When I used to accompany my father from Galliciano to Rome to sell his wines to the inns and taverns, I trotted along full of excitement and in my bare feet. It all felt like a magnificent adventure and I could hardly contain my joy.

The innkeeper took a shine to that nipper who dreamt so ardently of filling his father's shoes and used to ply me with bread buns stuffed with all sorts of delicious fillings. I can still taste them now...

Today, after a lifetime spent with wine, companies, customers and suppliers, I sometimes look in the mirror and see the reflection of that little kid I once was. It is still the same passion that fuels me and when the fragrance of grape must charges the air, I go back to being that eager little boy...

*Rolando Merletti*



### Rosso 13

It is one thing to talk about wine and quite another one to make it in a wine cellar, to concoct a sweet rich nectar... Casagente's Rosso 13 draws on all warmth and goodness of the fertile lands around the Roman Castles area. A scrupulous selection of Syrah, Merlot and Montepulciano grapes gives life to this structured, warm wine with a lingering aroma, the right crispness and perfect balance. With its compact ruby red colour and a purplish rim, this Red wine has a good concentration and excellent consistency: it is a perfect accompaniment to some creamy polenta and barbecued pork ribs or roast suckling lamb with oven potatoes.

Red Wine 2013

VINE VARIETY: Syrah, Merlot & Montepulciano

COLOUR: Ruby red tending to maroon.

FRAGRANCE: Intense, alcoholic, fleeting

TASTE: Dry, tannic and moderately acidic

ALCOHOL BY VOLUME: 13.00 %

AWARDS: Gold medal 2000

Diploma of merit 2001 - 2002 - 2008



### Merlot iqt

The longer it stays in the glass, the chirpier it becomes. Strictly made from Merlot grapes, this exquisite wine has a fruit-forward taste and a rich strong structure. A smooth warm red wine with a good alcoholic strength and tannins that tarry and leave a rounded rich flavour in the mouth.

The perfect accompaniment to those characteristic local Roman dishes such as oxtail stew with plenty of celery, deep-fried artichokes or cold cut meats, salami or red meat.

Protected Geographical Indication: Lazio

VINE VARIETY: Pure Merlot

COLOUR: Intense Ruby Red

FRAGRANCE: Vinous, tending to a fleshy, strong and broad bouquet

FLAVOUR: Dry, perky and warmly redolent of spices and herbs

ALCOHOL BY VOLUME: 12.50 %

AWARDS: Diploma of merit 2008



## Red wines

### Casalgentile Rosso

One of the oldest wines of the Lazio area and characteristic of the Roman Castles. It has been produced according to time-honoured traditions, selecting grapes from Montepulciano and Merlot vines. A ruby red colour with a pleasant and distinctive flavour, it is ideally paired with game, hard cheeses and of course, more famously with slow-roast pork (Porchetta).

Red Wine

VINE VARIETY: Merlot and Montepulciano

COLOUR: Ruby Red

FRAGRANCE: Excellent Vinosity

FLAVOUR: Dry to the palate, with high but balanced acidity

ALCOHOL BY VOLUME: 11.50%

AWARDS: Diploma of merit 2000-2001-2002



### Syrah igt

Its distinguishing feature is its purity. Named after the Syrah vine, this full-coloured wine, rich in both aroma and structure, has a full body and a flavour upheld by smooth sweet tannins. A spirited heady wine with a distinctive flavour, with an extraordinary end note which tempers its strength and surpasses all expectations. Well suited to snails in tomato sauce, rigatoni pasta with veal chitterlings and hearty main courses with roasts and game.

Protected Geographical Indication: Lazio

VINE VARIETY: Pure Syrah

COLOUR: Garnet Red

FRAGRANCE: Enveloping rich and vinous

FLAVOUR: Dry to the palate and distinctive, upheld by smooth sweet tannins.

ALCOHOL BY VOLUME: 13.00%

AWARDS: Diploma of merit 2008



### Chardonnay igt

By only harvesting Chardonnay grapes, we obtain a Wine with greenish tints and a wide-sweeping bouquet. Dry to the palate, suave and firm, clear and harmonic with an engaging personality. Flavour and smell work extremely well together. Ideal for cocktails, and a superb accompaniment to a cuttlefish and pea dish. Particularly suited to shellfish.

Protected Geographical Indication: Lazio  
VINE VARIETY: Pure Chardonnay  
COLOUR: Golden straw yellow  
FRAGRANCE: Elegant and wide-ranging bouquet  
FLAVOUR: Robust and Full-bodied  
ALCOHOL BY VOLUME: 12.50%  
AWARDS: Selected amongst the 2008 "Fish Wines"



### Frascati Superiore docg

It was specially created to honour the ancient wine-making traditions kept alive by the Pietro Mergé family: is a fragrant harmonic Wine with a crisp subtle flavour much appreciated by connoisseurs. Made from carefully selected grapes such as Malvasia Bianca di Candia, Trebbiano Toscano, Malvasia Puntinata, Bellone and Bombino Bianco, it has an average straw yellow colour and it pairs perfectly with fettuccine pasta for the Pope with egg and ham (fettuccine alla papalina), vegetables and all the characteristic dishes from the Roman Castles area as well as with poultry, veal and fish.

Frascati Superiore DOCG (Controlled and Guaranteed designation of origin)  
VINE VARIETY: Malvasia di Candia, Malvasia Puntinata, Trebbiano Toscano, and Bellone Bombino  
COLOUR: Average straw yellow  
FRAGRANCE: Delicate and harmonic  
FLAVOUR: Crisp and Subtle  
ALCOHOL BY VOLUME: 13.50% vol.  
AWARDS: Selected amongst the 2008 "Fish Wines"  
Diploma of merit 2000 - 2001 - 2002 - 2003



## White wines

### Casalgentile Bianco

The end result of a blend between the Grapes of the vines of Trebbiano Toscano, Malvasia Puntinata, this wine has a straw yellow colour and a crisp harmonious flavour. Our Casalgentile Bianco is a classic Wine which will take you from the starter to the main course Casalgentile Bianco. Especially suited to spaghetti with cheese and pepper (cacio e pepe) and a Roman fry-up of sweetbreads, brains and artichokes. It must be served chilled at a temperature between 8-10 °C

White Wine

VINE VARIETY: Trebbiano Toscano and Malvasia Puntinata

COLOUR: Straw yellow

FRAGRANCE: Delicate and Harmonic

FLAVOUR: Dry and smooth

ALCOHOL BY VOLUME: 11.50 % vol.

AWARDS: Selected amongst the 2000 'Fish Wines'

Diploma of merit 2000 - 2004 - 2005



### Parnasio IGT

It is transparent with a crystal-like clarity and a distinctive fruit-forward and pleasing bouquet. Well suited to all the traditional dishes of Roman cuisine, it pairs extremely well with bucatini pasta with tomatoes and bacon (alla amatriciana), fish courses such as fillets of salt cod, creamy sauces and starters in general.

Protected Geographical Indication: Lazio

VINE VARIETY: Trebbiano Giallo, Malvasia di Candia and Bellone

COLOUR: Straw yellow

FRAGRANCE: Delicate and harmonic

FLAVOUR: Dry and smooth

ALCOHOL BY VOLUME: 12.00%

AWARDS: Selected amongst the 2000 'Fish Wines'

Gambero Rosso food and wine magazine 2003

Diploma of Merit 2004 - 2005 - 2008



## Gavino igt

With a strong, distinctive and aristocratic personality, Gavino is a well-structured noble wine. Made from a careful selection of Montepulciano grapes with a small amount of Sangiovese, it has a rich ruby red colour tending to garnet with the ageing process. It is characteristically dry to the palate, smooth, warm and with a strong aftertaste. It combines well with roasts or braised white or red meats, game or aged cheeses. Must be stored in a horizontal position and always served at room temperature.

Protected Geographical Indication: Lazio  
VINE VARIETY: Montepulciano and Sangiovese  
COLOUR: Ruby red tending towards maroon  
FRAGRANCE: Vinous, subtle and stout  
FLAVOUR: Dry, sapid and slightly tannic  
ALCOHOL BY VOLUME: 12.00% vol.



*Wine is land's poetry*

*Mario Soldati*

*The smell  
of must...*

At the tender age of eleven, I was already in the grips of a passion for wine. During the grape harvest, I was drawn to the aroma of the must which used to waft up from the wine cellars, just as my peers indulged in a passion for kicking a ball, my fate took another direction.

Now I understand that that fragrance of must was the smell of our roots and it is linked to our abiding passion for our job.



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