



# CASATA MERGÈ

On the border between Frascati and Monte Porzio Catone, in a valuable Mediterranean climatic area, stands our Company. Ideal cradle for the cultivation of native vines over 100 years old, in an area that the ancient Romans viewed as a holiday destination because of the excellence of the landscape, the climate and the quality of its wine. In the first half of the twentieth century, Manlio Mergè began his activity as a winegrower respecting the culture and historical characteristics of the territory. Today Luigi Mergè, with his sons Massimiliano, Marco, Maria Beatrice and Marianna, after four generations, continues to keep alive that first graft, keeping the family roots intact, producing wines that respect tradition, but also while keeping up with the most advanced technologies.

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## SESTO 21 SAUVIGNON



**GRAPE VARIETAL:** 100% Sauvignon Blanc

**VINTAGE:** 2019

**CLASSIFICATION:** IGP

**ORIGIN:** Rome, Lazio

**SERVING TEMPERATURE:** 45F – 50F

**TASTING NOTE:** Straw yellow color with slight greenish reflections. Enchanting on the nose, where the mineral sensations typical of the vine prevail, flanked by floral hints of acacia, hawthorn and lime. Its pleasantness is given by the freshness and opulence of taste, body and marked acidity. Immediately enjoyable, but letting it evolve is exalted.

**FOOD PAIRING:** Great with seasoned pork chops, yogurt based sauces, also with goat cheese. Perfect with fish based pasta dishes and grilled white fish.

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## SESTO 21 FRASCATI SUPERIORE RISERVA



**GRAPE VARIETAL:** Malvasia, Bellone

**VINTAGE:** 2018

**CLASSIFICATION:** DOCG

**ORIGIN:** Rome, Lazio

**SERVING TEMPERATURE:** 48F – 52F

**TASTING NOTE:** A real Roman wine par excellence with a straw yellow color with bright mineral veins. Good white fruit on the nose, refers to delicate almond scents. In the mouth it is of the right fullness, an excellent acid note that gives it adequate importance. A noble wine of great structure.

**FOOD PAIRING:** A great wine for appetizers but also brings out its full potential with white meats and especially vegetable based soups.

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## GINEVRA ROSATO IGP



**GRAPE VARIETAL:** 100% Bellone

**VINTAGE:** 2019

**CLASSIFICATION:** IGP

**ORIGIN:** Rome, Lazio

**SERVING TEMPERATURE:** 48F – 52F

**TASTING NOTE:** The color resembles pink coral, bright and clear. On the nose it is frank, pleasant and gives fresh floral notes of rose and orange blossom. The taste is immediately impressed by its freshness given the well-calibrated acid note, as well as important hints of cherry. The dominant sensations are the high elegance with an almond aftertaste and the pleasantness of drinking. Lets itself be tasted young.

**FOOD PAIRING:** An outstanding match with Sushi and any raw fish dishes.

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## SESTO 21 SYRAH



**GRAPE VARIETAL:** 100% Syrah

**VINTAGE:** 2018

**CLASSIFICATION:** IGP

**ORIGIN:** Rome, Lazio

**SERVING TEMPERATURE:** 60F – 64F

**TASTING NOTE:** Intense ruby red color with violet reflections, sublime and elegant on the nose. It opens with hints of blackberry, blueberry and plum, and then excites with cinnamon, nutmeg, coffee, cocoa and pipe tobacco. Persistent and velvety finish. Our Syrah is characterized by a marked longevity.

**FOOD PAIRING:** Great with spareribs, aged cheese like gouda. Perfect pairing with duck and roasted lamb.