

## Casaloste, Chianti Classico

- Small production gem of Chianti Classico's famous "Conca d'Oro" region
- Sensational 'sotto bosco' aromatics make this wine an unbelievable winner
  - Organically farmed

## The Producer

Fattoria Casaloste is located in the heart of Chianti Classico in the famed town of Panzano. Within this choice location, Casaloste is positioned in a prime vineyard site area known as the "Conca d'Oro"—literally the "golden shell", also home to famous producers including Fontodi, La Massa, Rampolla, Vecchie Terre and Villa Cafaggio—amongst the best in the whole of Chianti Classico. In the unlikely event there were ever a classification of the greatest estates of Tuscany, Casaloste would surely be "Grand Cru".

Casaloste's estate extends across about 19 hectares, of which 10.5 are planted to Sangiovese. They produce about 5,000 cases of wine per year. Owner Giovanni Battista d'Orsi, an agronomist and enologist, oversees all winemaking personally, from harvest to bottling (on-site) to ageing in French-oak casks.

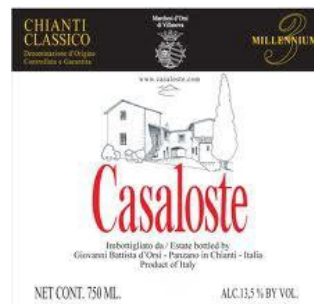
Giovanni has made it his life's pursuit to produce sublime Chianti. He firmly believes that wine, and especially Chianti Classico, is essentially a living thing and, like all living things, needs love to survive. The motto of the winery, "essere piccoli per fare grandi vini" ("be small to make great wines"), perfectly expresses their winemaking philosophy. He and his wife Emilia live on the estate and are fully dedicated to winemaking. Because of this dedication, the winery can ensure dependable, long-term quality and stability.

Casaloste uses exclusively organic methods of farming and is certified by ICEA (Istituto per la Certificazione Etica ed Ambientale), an Italian organic-farming association and regulatory entity. Casaloste adheres to time-honored Tuscan farming traditions that are guided by the seasons. Careful inspection of the grapes on the vines, exact pruning, prompt and selective action in case of disease and choosing the best time for harvest are but a few examples of how Casaloste nurtures the best from its outstanding vineyard.

Fermentation takes place in temperature-controlled stainless-steel vats. Aging in French-oak balances oak flavors and fruit, producing a wine that is harmonious and intensely satisfying.

## The Wine

While considerably smaller, Casaloste is considered in the same arena as the Chianti Classico elite in Panzano. With idyllic exposure in the Conca d'Oro, Casaloste's vineyard produces black Sangiovese fruit with a touch of spiciness, and sensational 'sotto bosco' aromatics. This complex and structured wine evolves in your glass! An authentic expression of the best terroir in Chianti Classico!



**Region:** Toscana

**Production Area:** Panzano

**Appellation:** Chianti Classico D.O.C.G.

**Varietal Blend:** 100% Sangiovese

**Vineyard:** 10 hectares

**Farming:** Organic

**Altitude:** 1476 feet above Sea level

**Planting System:** Spurred Cordon

**Soil:** Marl-like Galestro

**Harvest:** Last week of September

**Alcohol:** 13.5%

**Vinification:** Fermented in stainless steel tanks on pressed skins of Merlot grapes, malolactic follows at end of October  
**Aging:** 12 months in French Oak Barrels of 35 and 25 HL, 225 LT Barrique, 4 months in the bottle

**Production:** 3,000 cases

**Tasting Notes:** Lush flavors of chocolate with red and black fruits. Medium-full bodied, velvety texture and fresh finish.

**Food Pairings:** Grilled sausage and hearty meats.