



FARMED
ORGANICALLY

"essere piccoli per fare grandi vini"

CASALOSTE

GREVE • CHIANTI



Located in the hills of Panzano in the municipality of Greve in Chianti, near Florence, the Casaloste estate has 10.5 hectares of Chianti Classico under vine producing about 60,000 bottles of wine per year. Owner, agronomist, and enologist Giovanni Battista d'Orsi and his wife Emilia live on the estate and oversees all winemaking processes personally. The D'Orsi motto, "essere piccoli per fare grandi vini," or "be small to make great wines," reflects the philosophy at work at this exclusively organic estate. By virtue of its size, Casaloste can promise great vigilance over grapes as they develop on the vines; they can micro-manage pruning and can promptly identify and take immediate action in cases of disease. So too do Casaloste's modest, gemlike parcels offer remarkable flexibility in harvesting decisions, allowing the estate to protect a vintage worth of fruit from damaging rains during harvest, or spontaneously prolong ripening on surprisingly splendid, sunny October days. Quality and quantity are not easily combined, yet excellence is often more passionately pursued by small, nonetheless qualified wineries, with livelihoods acutely poised on the reputation of their product – owners of small wineries must be more committed, or they will perish.

Despite the traditional nature of winemaking at the estate, and the already considerable innovations in Chianti Classico over the last 4 decades, d'Orsi is aware of undiscovered potential for improvements, if only because the wide variety of microclimates, soils, and winemaking techniques consistently yields quite different wines from the same growing areas and the same grapes, even within the same wineries. The ample room for improving quality in Chianti drives d'Orsi to innovate alongside his traditional methodologies - striving always to take Chianti Classico from 'good' to an inspiring *sublime*.

Vintage **CHIANTI CLASSICO**

At least 85% Sangiovese aged in French oak for about 12 months. The lively palate of sun-ripened dark fruit with a hint of round oak on the nose make this ideal for even the most fierce roasted red meats, but equally splendid with salami and other cold cuts, medium-aged cheeses, and conversation with friends after dinner.

WS on 2015: 94pts "A beauty, silky and packed with dark cherry, leather, iron and earth aromas and avors. Harmonious and long, with a well-integrated structure and a mineral-tinged aftertaste."

AG, Vinous: 92pts "The 2015 Chianti Classico is a bold, juicy wine. Black cherry, lavender and expressive spice provide much of its exotic, alluring personality. Lush and racy, but with vibrant fruit and tons of Sangiovese structure, the 2015 is a winner. Drink 2017-2025"

Vintage **CHIANTI CLASSICO RISERVA**

A selection of finest lots including at least 90% Sangiovese, Casaloste Chianti Classico Riserva is aged in French oak for an average of 15 months, with additional bottle-aging prior to release. A wonderful, fully-evolved complement to grilled red meats and well-aged cheeses.

WS on the 2013: 91pts "A rich, polished style, boasting black cherry, currant, leather and spice aromas and flavors. Balanced, with plenty of life ahead and a long, earth-, tar- and spice-filled aftertaste. Drink now through 2024."

Vintage **CHIANTI CLASSICO GRAN SELEZIONE**

This **single-vineyard 100% Sangiovese Riserva** explores the relationship between the power of Sangiovese and the elegance of Chianti Classico. A selection of finest barrels aged 18 months in French oak barriques (Allier) 30% new and 70% one years old, with microoxygenation.

Dark ruby; elegant, soft bouquet: spices with hints of cacao, tobacco and toasted coffee; generous palate with balanced tannins and an exceedingly long finish; fantastic complexity; impressive density and drama.

Guida Essenziale ai Vini d'Italia: 96pts; James Suckling: 93pts

Antonio Galloni, Vinous: 92pts "The 2011 Chianti Classico Gran Selezione is dark, unctuous and heavy, with tons of richly textured fruit and just enough translucent energy to keep things somewhat in balance. Black cherry, plum, chocolate, licorice, sage and menthol build as this racy Gran Selezione shows off its personality. Drink 2017-2021"

Thank you for your time and for your interest in Connoisseur Wines