



ORGANICALLY
FARMED

"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*.

CHIANTI CLASSICO

At least 85% Sangiovese, aged in French oak barrels and bariques for about 12 months. Ideal for roasted red meat entrées, but also splendid with salami and other cold cuts, and medium-aged cheeses.

"A pretty, radiant wine graced with exquisite dark fruit, mint and flowers." (RMP's WA on the 2009)

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.

rich ruby; complex nose with good Sangiovese fruit and a hint of oak; rich palate, fine balance between sweet tannins and acidity; a wonderful complement to grilled red meats and well-aged cheeses

"Cherry preserves, French oak and spices meld together nicely in the estate's 2007 Chianti Classico Riserva. Ripe and forward, the Riserva is made in a fruit-driven, soft style that will require virtually no cellaring." (RMP's WA on the 2007)

CHIANTI CLASSICO Riserva "Don Vincenzo"

This single-vineyard 100% Sangiovese Riserva evolved as an exploration of balance between the power of the Sangiovese grape and the refined elegance of Chianti Classico. A selection of finest barrels, the wine sees malo in French oak barrique. After 18-20 months aging in French oak, the wine is aged 12 months in bottle prior to release. The profiles on the label represent a merging of the past and the present, the two Vincenzos: Giovanni's father and his and Emilia's son.

• Don Vincenzo will be **Chianti Classico Gran Selezione DOCG** starting with the 2009 vintage •

dark ruby; elegant, soft bouquet has plenty of spices along with notes of cacao, tobacco and toasted coffee; generous palate with balanced tannins and an exceedingly long finish; breathtaking complexity best experienced without food, but the density and drama will easily enhance fine red meat entrées

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