



CASA DI MONTE

TUSCANY

# CHIANTI CLASSICO RISERVA DOCG CASA DI MONTE



**GRAPES** SANGIOVESE

**REGION** TUSCANY

**SOIL** NORMAL COMPOSITION

**GROWING SYSTEM** CORDONE SPERONATO

**HARVEST** HAND PICKED

**WINEMAKING** FERMENTATION AT CONTROLLED TEMPERATURE MAX 28° C REMIXING AND PRESSING EVERY DAYS STEEPING 15-20 DAYS . MATURATION IN STEEL AND WOOD BOTTLES OF 15 HECTOLITRE UNTIL 24-30 MONTHS. REFINEMENT IN BOTTLES, 6 MONTHS

**TASTING NOTES** **COLOR:** RUBIN RED COLOR, DURING AGING TENDENCY TOWARDS SHADES OF GRENADE.  
**AROMA:** FRAGRANCE OF SWEET VIOLET TYPICAL OF THE CHIANTI WINE.  
**TASTE:** WARM, ELEGANT, SLIGHTLY TANNIC.



#VINOVERITASFL



# CHIANTI DOCG CASA DI MONTE

**GRAPES** 80% SANGIOVESE, 10% CANAILOLO, 5% TREBBIANO, 5% MALVASIA

**REGION** TUSCANY

**SOIL** ARGILLACEOUS

**GROWING SYSTEM** "CORDONE SPERONATO" AND "CAPOVOLTO TOSCANO"

**HARVEST** HAND PICKED

**WINEMAKING** STEEPING 10 - 15 DAYS WITH REMIXING AND PRESSING EVERY DAYS AT CONTROLLED TEMPERATURE MAX 28°C. MATURATION IN STEEL. REFINEMENT IN BOTTLES.

**TASTING NOTES** **COLOR:** COLOR RUBIN RED DEEP.  
**AROMA:** RICH AND WHOLE AROMA.  
**TASTE:** HARMONIOUS, SLIGHTLY TANNIC.



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# CHIANTI CLASSICO DOCG CASA DI MONTE

**GRAPES** SANGIOVESE

**REGION** TUSCANY

**SOIL** NORMAL COMPOSITION

**GROWING SYSTEM** CORDONE SPERONATO

**HARVEST** HAND PICKED

**WINEMAKING** FERMENTATION AT CONTROLLED TEMPERATURE MAX 28° C REMIXING AND PRESSING EVERY DAYS STEEPING 15-20 DAYS . MATURATION IN STEEL AND WOOD BOTTLES OF 15 HECTOLITRE UNTIL 12TH MONTHS. REFINEMENT IN BOTTLES, 4 MONTHS.

**TASTING NOTES** **COLOR:** RUBIN RED COLOR, DURING AGING TENDENCY TOWARDS SHADES OF GRENADE.  
**AROMA:** FRAGRANCE OF SWEET VIOLET TYPICAL OF THE CHIANTI WINE.  
**TASTE:** WARM, ELEGANT, SLIGHTLY TANNIC.



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# LAUREO IGT CASA DI MONTE

**GRAPES** SANGIOVESE 70% MERLOT 30%

**REGION** TUSCANY

**SOIL** ARGILLACEOUS

**GROWING SYSTEM** "CORDONE SPERONATO"

**HARVEST** HAND-PICKED INTO BOXES

**WINEMAKING** FERMENTATION AT CONTROLLED TEMPERATURE  
MAX 28° WITH OPERATIONS OF DELESTAGE AND  
REMIXING.  
MATURATION: IN SMALL BARRELS OF FRENCH  
OAK, 30 MONTHS.  
REFINEMENT: IN BOTTLES, 10 - 12 MONTHS

**TASTING NOTES** **COLOR:**COLOR RUBIN WITH VIOLACEOUS GLARE  
**AROMA:** SMALL FRUITS OF RED BERRY WITH LIGHT  
FRAGRANCE OF VANILLA  
**TASTE:** HARMONIOUS, AND BALANCED, INTENSE  
AND PERSISTENT AT THE END



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# CHIANTI CLASSICO DOCG GRAN SELEZIONE CASA DI MONTE



**GRAPES** SANGIOVESE

**REGION** TUSCANY

**SOIL** NORMAL COMPOSITION

**GROWING SYSTEM** CORDONE SPERONATO

**HARVEST** HAND PICKED

**WINEMAKING** FERMENTATION AT CONTROLLED TEMPERATURE MAX 28° C REMIXING AND PRESSING EVERY DAYS STEEPING 15-20 DAYS . MATURATION IN STEEL AND WOOD BOTTLES OF 15 HECTOLITRE UNTIL 12TH MONTHS. REFINEMENT IN BOTTLES, 4 MONTHS.

**TASTING NOTES** **COLOR:** RUBIN RED COLOR, DURING AGING TENDENCY TOWARDS SHADES OF GRENADE.  
**AROMA:** FRAGRANCE OF SWEET VIOLET TYPICAL OF THE CHIANTI WINE.  
**TASTE:** WARM, ELEGANT, SLIGHTLY TANNIC.



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# VIN SANTO DEL CHIANTI DOC CASA DI MONTE

**GRAPES** TREBBIANO AND MALVASIA GRAPES

**REGION** VIN SANTO DEL CHIANTI, TUSCANY

**WINEMAKING** GRAPES LEFT TO DRY IN AIRY ROOMS. IN JANUARY THE GRAPES ARE PRESSED. THE FERMEN- TATION OF THE MUST TAKES PLACE IN OAK BAR- RELS FOR 4-5 YEARS AND AGED IN GLASS FOR 6-8 MONTHS.

**TASTING NOTES** **COLOR:** COLOR RUBIN RED DEEP.  
**AROMA:** FINE, FRUITY, FLORAL, SLIGHTLY ARO- MATIC  
**TASTE:** ELEGANT, LIGHT, HARMONIOUS, WARM



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