



Casa di Monte

TECHNICAL SHEETS



TUSCANY

Main Office Number
+1 (727) 585 8200

www.vinoveritasfl.com
VINOVERITAS LLC

vinoveritasfl
f @



Chianti Classico

Le Capitozze D.O.C.G.

CASA DI MONTE

Grapes Sangiovese

Region Tuscany

Harvest Hand-picked

Vinification Controlled fermentation at 28° 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 Ruby red color that, during aging, tends towards shades of garnet. The fragrance reveals notes of sweet violet, typical of Chianti wine. On the palate, it is warm, elegant, and slightly tannic.



V 2022:

- James Suckling, 92 pts
- Gambero Rosso 2015, 2 Glass



Laureo

Red Tuscan IGT

CASA DI MONTE

- Grapes** Sangiovese 70% Merlot 30%
- Region** Tuscany
- Harvest** Hand-picked into boxes
- Vinification** 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** Ruby color with a violaceous glare. The bouquet offers aromas of small red berries with a light fragrance of vanilla. On the palate, it is harmonious and balanced, intense, and persistent on the finish.



- Gambero Rosso, 2 Glasses
- Merano Wine Award

V 2019:

- James Suckling, 92 pts





Chianti Classico

Gran Selezione D.O.C.G.

CASA DI MONTE

Grapes Sangiovese

Region Tuscany

Harvest Hand-picked

Vinification Controlled fermentation at 28° remixing and pressing every days steeping 15-20 days

Maturation In steel and wood barrels of 15 hectoliter until 30-36 months

Refinement In bottles , 6 months

Tasting Notes Ruby color that tends towards shades of garnet with aging. The bouquet reveals fragrances of ripe red fruits with light spicy notes. On the palate, it shows flavors of mixed berries with a good tannic structure and a balsamic finish.



V 2018:

- James Suckling, 93 pts

V 2012:

- James Suckling, 93 pts

V 2011:

- 2017 Decanter WORLD WINE AWARD, Bronze





Chianti Classico

Riserva D.O.C.G.

CASA DI MONTE

Grapes Sangiovese

Region Tuscany

Harvest Hand-picked

Vinification Controlled fermentation at 28° remixing and pressing every days steeping 15-20 days

Maturation In steel and wood barrels of 15 hectoliter until 30-36 months

Refinement In bottles , 6 months

Tasting Notes Ruby color that tends towards shades of garnet with aging. The bouquet reveals fragrances of ripe red fruits with light spicy notes. On the palate, it shows flavors of mixed berries with a good tannic structure and a balsamic finish.



V 2020:

- James Suckling, 91 pts

V 2016:

- Rosso, The Wine Hunter

V 2009:

- INTERNATIONAL COMPETITION Gilbert & Gaillard Ratings & Awards 2017, Gold
- Gambero Rosso 2015, 1 Glass





Chianti

DOCG

CASA DI MONTE

Grapes Sangiovese 80% Canaiolo 10% Trebbiano 5%
Malvasia 5%

Region Tuscany

Harvest Hand-picked

Vinification Steeping 10 - 15 days with remixing and
pressing every days at controlled
temperature max 28°

Maturation In steel

Refinement In bottles

Tasting Notes Deep ruby red color, rich and whole on the
palate, harmonious with a slightly tannic
finish.



V 2022:

- James Suckling, 90 pts



Vin Santo del Chianti

DOC

CASA DI MONTE

Grapes Trebbiano and Malvasia grapes

Region Vin Santo del Chianti, Tuscany

Winemaking The grapes are left to dry in ventilated rooms and are pressed in January. The fermentation of the must takes place in oak barrels for 4-5 years, followed by aging in glass for 6-8 months.

Tasting Notes Fine, fruity, and floral bouquet, slightly aromatic, while on the palate it is elegant, light, harmonious, and warm.

