



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.





CHIANTI DOCG

CASA DI MONTE

GRAPES	80% Sangiovese, 10% Canaiolo, 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.





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.





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



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.

AWARDS V 2012:
James Suckling, 93 pts





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 fermentation of the must takes place in oak barrels for 4-5 years and aged in glass for 6-8 months.

TASTING NOTES **COLOR:** Color rubin red deep.
AROMA: fine, fruity, floral, slightly aromatic
TASTE: elegant, light, harmonious, warm

