



BRUNELLO DI MONTALCINO 'LA CASA'

Toscana, Italy

Caparzo

<http://www.caparzo.it>

Method & Production

The 5-hectare La Casa Vineyard is located on the Montosoli Hill, at an elevation of 275 metres, and enjoys a southeast exposure. The Montosoli Hill is not large, but its greater elevation shields it from both mists and spring frosts, and yields grapes of exceptional quality. The soil is locally known as Galestro, and is well drained. The vineyard enjoys excellent sunshine, an important factor for this sector of the northern part of the Montalcino zone, which has lower than average temperatures for the region .

The grapes are hand harvested and sorted before pressing. Fermentation takes 7 days, at controlled temperatures between 28 and 30 °C, and is followed by delestages and pump overs. Because of the superb quality of the skins, the wine is kept in contact with them for a further 10/15 days. The wine is aged in French oak, 12 months in tonneaux, 24 months in large 3000l barrels and then for at least 8 months in bottle.

La Casa is only made in the best vintages.

Tasting Notes

Deep rich, brooding and complex nose, full of plump blackberry and griottine cherries with a hint of mint, followed by lingering earth and spice. Luscious on the palate, full bodied, good tannins and acidity but the wine still retains a real sense of elegance. This wine has a long life ahead of it, but still offers the consumer lots of pleasure now.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
CA9812	Brunello di Montalcino 'La Casa'	Sangiovese	2012	14,5%	Cork	6x0.75lt	No	No	No	No