



## 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.

(Brunello di Montalcino La Casa 2018) "Lots of blue and sweet berry fruit with heady rose and floral notes on the nose, alongside hot chocolate, sandalwood, toffee and nutmeg. It's full-bodied with ripe, muscular tannins that are superbly integrated. Powerful, yet with transparency and clarity that gives it beauty. Long, graceful finish." **96 points, James Suckling (December 2022)**

### Food Matching

Steak with mushrooms and polenta, rabbit ragu with parpadelle, rich stews and braises. Aged hard cheeses.

| Code            | Label name                       | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-----------------|----------------------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| <b>Red Wine</b> |                                  |               |         |         |              |           |         |            |       |         |
| CA9817          | Brunello di Montalcino 'La Casa' | Sangiovese    | 2017    | 14.5%   | Cork         | 6X0.75lt  | No      | No         | No    | No      |