Casa Sola’s Chianti Classico Gran Selezione

scritto da Wine Meridian Editorial Staff | 29 Aprile 2023



The vines of this Tuscan gem are found in an location where the real and noble character of this region of Italy emerges. This area is so distinctive and harmonious that it is regarded as one of the most fascinating and symbolic locations in all of Italian viticulture.

Casa Sola is a historic and dynamic winery that focuses on providing exceptional wine tourism activities and is meticulously managed by the company’s owner and winemaker, Matteo Gambaro.

Their Chianti Classico 2014 “Gran Selezione” is the star of a lineup of 7 wines, which also includes a Vin Santo, to which they have added the key ingredient of Italian cuisine, their EVO oil. When opened, the cork radiates a creamy scent full of

anticipation, even though the cellar recommends to wait at least 30 minutes before tasting the wine.

Despite a harvest known for its numerous rains and relative humidity, the extensive and meticulous work done in the vineyard allowed for the production of a Chianti Classico of enormous prestige –a true business icon.

The sense of smell is entirely reminiscent of the area's beauties: it is large, rich in exquisite spices and fresh woodland fragrances, fruit jam, and aromatic herbs. The mouth has the same harmony as the nose, with a very long, full-bodied, sharp, and balanced finish.

Casa Sola Gran Selezione 2014 amazed us with its finesse, which is not typically associated with Sangiovese, but in this case the tannic component was nicely managed.

It's natural to pair it with Tuscan meat, but we tried it with jugged hare and it was a fantastic match.

Company Profile

Three generations in wine making, CASA SOLA WINERY was founded in 1959 to create exceptional wines from one of Italian's higest quality wine regions. Driven by our family's passion for great wine-making. Our focus is on merging that vision with sustainable practice to craft wines that capture the essence of their environement, while improving its land . A great wine begin in the vineyards – we assist it in its evolution progress. A unique geographical situation. Casa Sola is located in the western part of the Chianti Classico an area that – open to the mediterranean sea – has very distinctive caratteristics: in term of geology, soil, clima, vegetation. This situation gives Casa Sola Wines a unique identity and make it a great choice for growing grapes When combined with the Autenticity of our winemaking approach these factors give origin to Casa Solaoutstanding wines: Autenticity obtained

through a deep respect of the traditions and expert know-how Quality obtained through a fine and meticolous work implemented and achieved over the last fifty year of management Environmentally friendly, with agricoltural methods that respect the environement. Non interventionist vinification methods.

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