

# Casa Sola's Montarsiccio 2015

scritto da Redazione Wine Meridian | 12 Dicembre 2023



Describing the cellar and essence of Casa Sola, a winemaking (and more) haven nestled in the heart of Chianti, is akin to portraying a microcosm within another. It involves depicting a facility brimming with production, hospitality, and diverse activities that encapsulate the energy and traits of an entire territory. It stands as a true corner embodying the authentic identity of Tuscany.

Out of its expansive 120 hectares, 40 are dedicated to producing high-quality extra virgin olive oil, while 50 hectares are adorned with woods and meadows enhancing both the scenic beauty and biodiversity care. The remaining 30 hectares yield wines of distinct identity and territorial excellence, exemplified by Montarsiccio 2015 – a blend of Cabernet, Merlot, and Sangiovese. This particular vintage, tasted today, serves as a flagship for the company, a genuine representative of wines aptly labeled “supertuscan.”

A wine with a strong sense of identity right from the moment it's poured into the generous glass; a color where both Cabernet and Merlot contribute precious anthocyanins, a challenge when dealing with Sangiovese, resulting in a well-defined and mature red.

On the olfactory journey, it's full, clean, deeply Tuscan, including the most subtle aromatic notes, like balsamic spices from the autumnal forest; as authentic as the aroma of leather and pipe tobacco, as intense as the fragrance of sour cherries and ripe plums, harmonizing into a jammy sensation.

On the palate, Montarsiccio 2015 seamlessly continues the aromatic experience, introducing a well-defined savory/mineral element and concluding with a lingering and soft finish, despite the subtle and pleasing "tingle" from some Sangiovese tannins.

Pay homage to this remarkable territory by pairing it with an extraordinary grilled steak, and contemplate concluding the dinner with an outstanding aged pecorino cheese.

## **Company Profile**

Three generations in wine making, CASA SOLA WINERY was founded in 1959 to create exceptional wines from one of Italian's highest 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 environment, while improving its land . A great wine begins 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 characteristics: 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 Sola's outstanding wines:

- Authenticity obtained through a deep respect of the traditions and expert know-how.
- Quality obtained through a fine and meticulous work implemented and achieved over the last fifty years of management.
- Environmentally friendly, with agricultural methods that respect the environment.
- Non interventionist vinification methods.

## **Casa Sola**

Strada di Cortine 5

BARBERINO TAVARNELLE, FI 50028 IT

[wine@fattoriacasasola.com](mailto:wine@fattoriacasasola.com)

+39 055 807 5028

**WhatsApp:** +39 328 950 9196

[www.fattoriacasasola.com](http://www.fattoriacasasola.com)

