

FATTORIA CASALOSTE

TUSCANY

Casaloste



Fattoria Casaloste is situated in the Chianti hills in Panzano, municipality of Greve, near Florence. Fattoria Casaloste stretches for nearly 19 hectares, 10.5 of which are Chianti Classico vines, producing about 60,000 bottles of wine per year. The owner is Mr. Giovanni Battista d'Orsi, an agronomist and enologist.

The motto of the winery, "Essere piccoli per fare grandi vini" ("Be small to make great wines"), encloses the entire wine-making philosophy of Fattoria Casaloste. Being small means dedication to careful inspection of the grapes on the vines, correct pruning, prompt and selective action in case of disease and choosing the exact best time for harvest and other timely interventions. Being small means the flexibility to avoid damaging days of rain during harvest or prolonged ripening in splendid, sunny October days. And more: in the cellars special machines are used to avoid "stress" to wines. During the wine-making, the ageing and throughout all other phases, constant analysis and quality controls are carried out.

Fattoria Casaloste employs exclusively organic methods of farming, as certified by its membership in the ICEA (Istituto per la Certificazione Etica ed Ambientale), an organic farming guild.

Pressing and removing grapes from the bunch is done in sophisticated stainless steel machinery that can vary the speed and intensity of pressing. Fermentation takes place only in stainless steel vats at a constant temperature.

Ageing is surely one of the most important moments for wine. The use of French Oak allows to find a good balance between the oaky taste and the fruit, giving the final product a harmony of sensations both in taste and smell. During this delicate phase, wine-making is sustained by laboratory analysis and tasting. After the bottling, the wine is stored in cellars with a controlled temperature so the wine never rises above 17° C, even in summer. As a result of all these efforts we have a product of high quality that evolves constantly in the pursuit of excellence, harvest after harvest.



"The more you know about wine, the more you'll want to know about us."
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