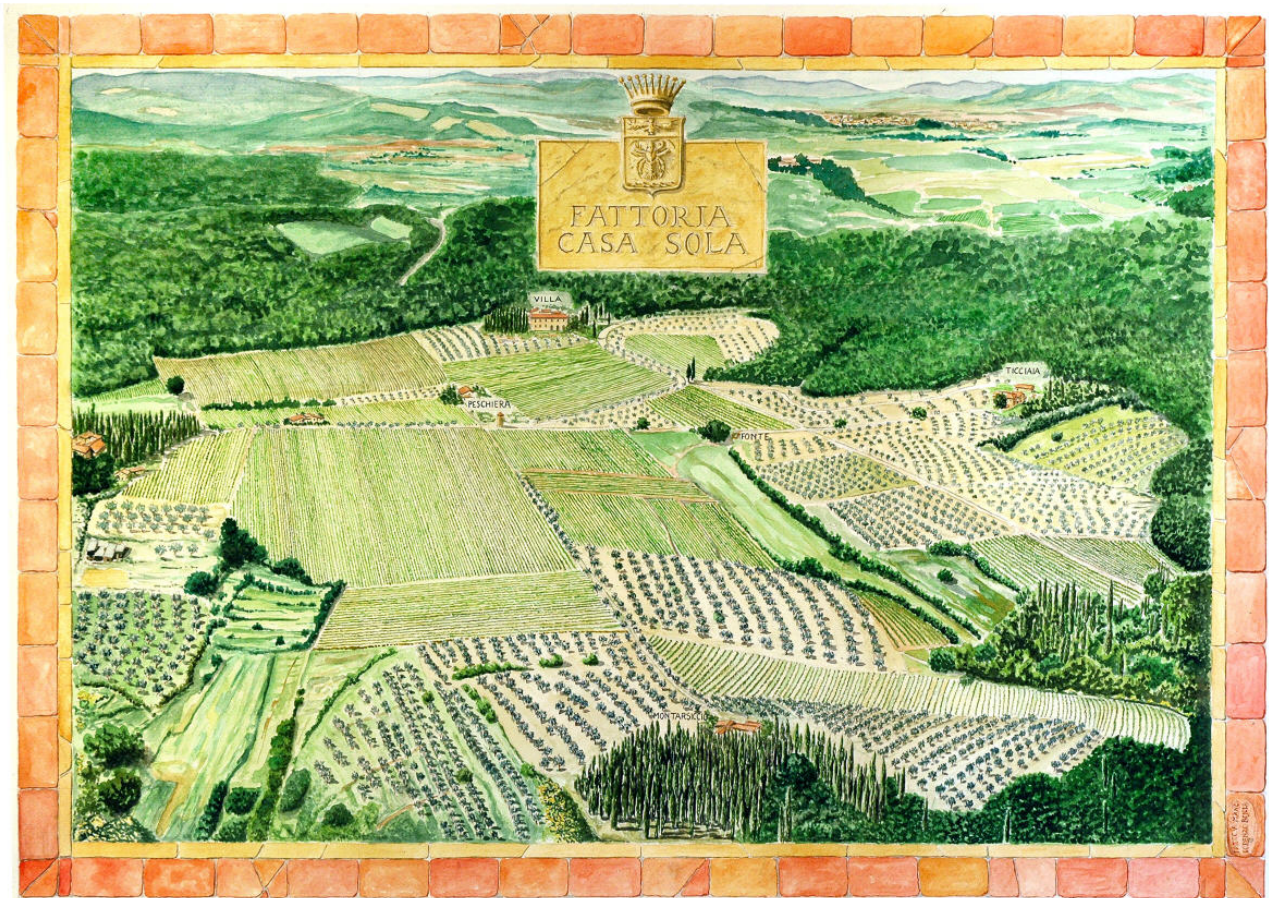


CASA SOLA

COMPANY PROFILE





History

Casa Sola possesses an ancient vocation for agriculture, proof can be found in the ancient and precious photographs which were discovered in the company archives. Here grew not only vineyards and olives but also grain and vegetables for the surrounding lands.

Owners of Casa Sola for three generations, the Gambaro Family manages the company since 1960, transferring their passion and respect for this marvellous land into the wine and oil which they produce.

Under the management of Giuseppe Gambaro, Casa Sola had its greatest development and growth when in 1985 he decided to get involved personally in the management of the estate and began to work full time at the company, bringing his experience as a manager and his curiosity and passion for the fine things in life. He developed his knowledge in wine making by reading about the fantastic Burgandy wines, he cemented his studies with texts about oenology and viticulture, he practiced techniques and methodologies, and began a delicate process of vineyard, machine and equipment renovation and restoration.

Driven – together with his wife Claudia – by the desire to share the beauty of the area as well as the excellence of wine, he used his real estate knowledge and worked to restore the colonial company homes and gave life to a magnificent agriturismo (vacation farm-holiday homes).

From then on the story of our company has become that of our family.

Today, the children Matteo and Anna have stepped in to take part in the estate following the family passion. And the story continues...

Company

Casa Sola – one of the most ancient place names in the area – is situated in the municipality of Barberino Val d'Elsa in an ideal central position to use as a base for exploring all of Tuscany. Among vineyards, forest and olive groves, Casa Sola is located in the heart of Chianti Classico area where the scenery is suggestive and uncontaminated as it was ages ago. In the town of Barberino V.E. at approximately 30km from Florence, 28km from Siena and 90km from Pisa. Casa Sola covers a total area of 120 hectares, of which 30 are vineyards and 40 are olive groves. The remaining terrain is made up of fields and forests which help to create an enchanting view... quiet and green.

The company's offices and reception are located in the centre of the property at the main villa: here you will find us at your disposal to help you discover Casa Sola, its products, its charm and its surrounding areas.

On the side of the offices is the heart of our company: you can find the fermentation and aging cellars. Here passion, experience, tradition and innovation are devoted to the constant strive of obtaining the maximum potential from our grapes.

On two hills equidistant from the company centre, immersed between cypresses and olive trees, the Poderi Montarsiccio and Ticciana emerge – splendid colonial houses which have been renovated and equipped for a pleasant farm stay. The beauty of the spot and the breathtaking views which can be enjoyed at Casa Sola allow our guests to indulge in full relaxation in the life and the culture of Chianti.



Vineyards

The surface invested in vineyards is approximately 30 hectares at an altitude of 330 meters. The soil is medium packed with a large clay composition and the plant density is between 3500 and 6600 vines per hectare. The training for the vines is Guyot or Spurred Cordon. Since each year new vineyards are planted the age of the vineyards vary from 1 to 40 years.

The oldest vineyard is called “the winemakers’ vineyard” and it dates back to 1965.

We have planted at least two varieties on each single parcel with the aim of accumulating the most widespread experience to use in new projects.

We have placed other varieties such as Cabernet Sauvignon, Merlot, Petit Verdot, and Sirah next to the traditional Chianti vines.

Every single hectare is followed with meticulous care for every aspect, the climatic changes in the various seasons of the year, the phenological phases of the plants: beginning from a deep work process in winter which allows the plant to constitute important reserves for the vegetative rebirth.

In January we begin with a very rigorous “dry and short pruning”. In diligent respect of the habitat and with an energy saving policy, at Casa sola the vines which are cut are used as “heating fuel”.

Every year before the plant rebirth we undertake the manuring maintenance which consents to balance any eventual scarcity in the soil, for the same reason in cyclical phases and in rotation we plough in green manure (leguminous forage plants)

In springtime together with the second pruning (the green pruning) we use sulphur and copper for protection from eventual parasite attacks.

The soil is worked in alternate rows leaving the soil partially “turfed” and periodically shredded.

During the vegetative growth the vine-shoots are tied in a vertical position in order to take maximum advantage of the sun radiation, when the vine-shoots become longer than 100-120cm. we make a cut called “polling”.

During the months of July and August we shred some grapes in order for the plant to maintain a balanced vegetative production.

Vine clones.

At Casa Sola within the respect of the disciplinary rules and the valorisation of the Sangiovese grapes and other typical grapes in general, we wanted to experiment the planting and use of non typical clones. The results have been very interesting , after all the Chianti Classico area has always been a land devoted to viticulture in general and not only for typical varieties.

As a result of this research the first wine born was the Montarsiccio- our Supertuscan and later the desire to smoothen our chianti classics brought us to enrich them with small percentages of Cabernet and Merlot.

After all for us a wine is mainly the expression of its territory

Autochthonous grape varieties: Sangiovese, Canaiolo, Trebbiano, Malvasia, Colorino

Allochthonous varieties: Merlot, Cabernet S., Syrah, Petit Verdot



The Olive Groves

Olive oil is an important product for Casa Sola. Since the beginning, we have always dedicated great attention and care to our olive trees; today the extraordinary properties which the modern scientific theories attribute to oil, justify our actions .

At Casa Sola, the olive groves and the vineyards are spread apart one from the other: the different crop rotation is a simple and effective way to create a natural barrier against the dissemination of parasites.

And because oil mustn't be only good but also healthy, we care for and harvest our olives so that we don't have any need for chemical fertilizers or pesticides.

In our olive groves, valued varieties of Frantoio, Leccino, Pendolino and Maoraiolo can be found. Through their natural characteristics, each of these help to give life to a quality oil with great nutritional and organoleptic properties.

The harvesting of the olives is done when the olives begin to turn dark and with particular attention to the integrity and consistency of the fruit. The harvest is done by hand, combing the fruit directly from the tree.

Once harvested, the olives are transported to the oil mill normally within 12 hours from the picking. The rapidity in pressing stops dangerous fermentation processes in the olive and guarantees that the olive will have better fragrance.

The oil mill that we have chosen to take our olives to for the pressing has a modern "cold press." The entire process of cleaning, pressing, kneading and extracting, which we personally follow – is done with great attention and accuracy.

All of this allows us to fetch an extraordinary product for both its typicity and validity to the table



The wine cellar

The wine cellar represents the heart of our farm. Here passion, experience, tradition and innovation blend together to reach the highest expression of our grapes.

The most modern technology in vinification works alongside the antique aging cellars, and the scrupulous attention which we dedicate to the maturation and refinement of the wines are part of the ambitious high quality goal which we have prefixed for ourselves

The Casa Sola wine cellar undergoes continuous innovation in order to guarantee an increasing quality oriented production.

The use of different vats (in capacity as well as material) consents a better vinification for the grapes consenting us to make a more diversified selection and in general it gives us the possibility to give a specific response to each grape selection allowing it to go through the proper work process.

The temperature controls both in the fermentation process as well as during the refinement, represents a fundamental factor in obtaining a high quality production, it is for this reason that at Casa Sola even the finished products are stored in a large climate controlled room.

Wine cellar capacity: 1170 hl steel , 1500 hl cement ,400 hl wood barrels, 350 hl tonneaux-barriques

Eno & Agritourism

In an ideal position for excursions throughout Tuscany, surrounded by 120 hectares of vineyards, woods and olive groves, Casa Sola is in the heart of the Chianti Classico area.

The beauty of the environment and the breathtaking view from the estate consent the guests to enter the life and the Chianti culture in a completely relaxed atmosphere.

Positioned on two hills which are equidistant from the centre of the estate there are two housing complexes called **Montarsiccio and Ticciana**. Lovely colonial houses recently renovated and completely equipped for agritourism. The two complexes have a total of eleven apartments all with a private entrance and patio or garden, some are duplex apartments to ensure a major privacy. Each apartment has been renovated with taste. In all they can host up to 50 guests.

The barbecue area has a wood oven, there are common washing and drying facilities, telephone and fax service in the reception, cooking lessons, and a wine tour with a mini introduction to a mini wine tasting course which are available for the guests.

The possibility to visit the various working areas on the farm and the guided wine and oil tasting make the stay at Casa Sola more interesting and pleasant.

For all of those who wish to have a deeper knowledge of our estate and its products, we offer guided tours and wine tastings, For small groups it is possible to taste our wine and oil directly from the wine bar.

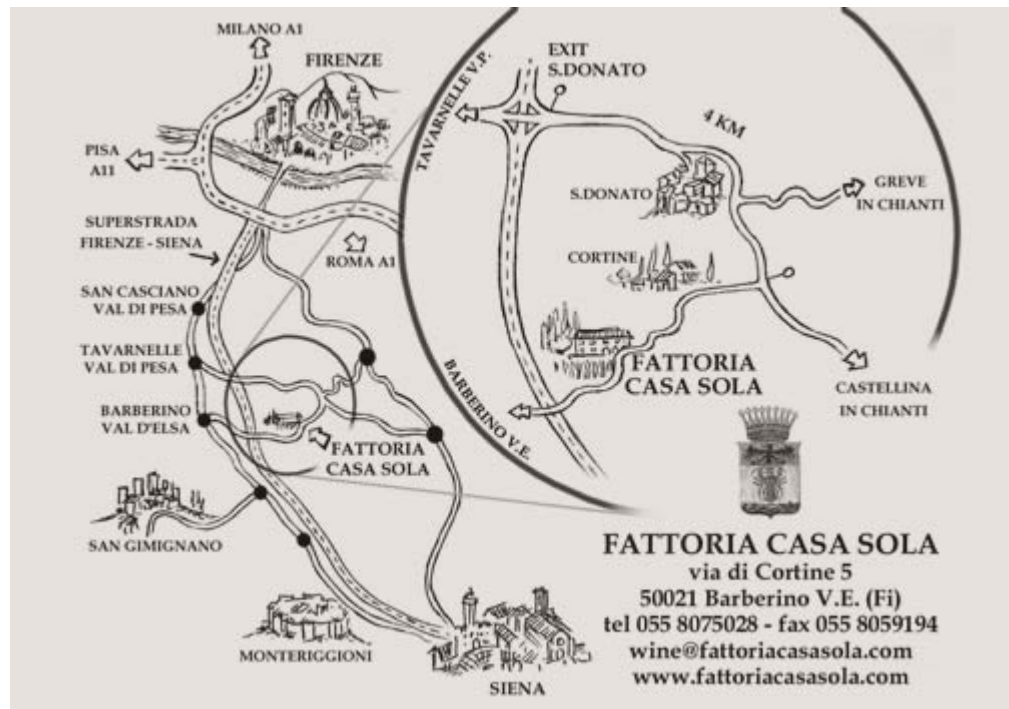
For groups from 8 to 50 participants the guided tour must have a reservation to participate to the wine cellar visit and to reserve the wine tasting room. The tour and wine tasting last for approximately one hour and include a wine cellar visit in the fermentation area, the barriccaia and a tasting of our wine and oil. The tours can be held in the English language.



TRAVELLING INSTRUCTIONS

Our farm can be easily reached by car or scooter following these travelling instructions:
AUTOSTRADA DEL SOLE A1 towards Florence. Exit at **FIRENZE CERTOSA** and join the

Firenze-Siena Superstrada travelling south towards SIENA. Exit the superstrada at **SAN DONATO**. Travel beyond the village of San Donato following the main road. Overcoming the village of San Donato (approximately 1 Km), on your right side follow the sign posted for **CASA SOLA**.



Thanks to its central position **Casa Sola** is an excellent starting point for a visit to the major art cities and to the numerous characteristic towns (Florence and Siena are 25 km) and lots of interesting itineraries in the Chianti area. In the section **Itineraries** we selected for you some of the places and photos of the most interesting which are in our area.

In case you are sportive and well fit and people you can also reach us by bike or walking, taking into account that San Donato in Poggio (supermarket, farmacy, bank, public transportation) is 3,5 Km from us.



Pergliamici

INDICAZIONE GEOGRAFICA TIPICA - TUSCANY

**A FULL COURSE MEAL WINE WHICH TRACES THE CHIANTI
TRADITION BACK TO ITS' ORIGINAL FORMULA**

Growing area: Casa Sola, Barberino Val'Elsa / 330 m a.s.l.

Grape varieties: sangiovese 85% , canaiolo 8 % , malvasia 3 % , trebbiano 4 %

Age of vineyards: 4 – 35 years

Number of plants per hectare. 3500 – 6000

Soil type : medium packed, clay composition

Cultivation system: cordon trained

Production per hectare: 65 q.

Harvest Manual / end of September/October

Fermentation: in stainless steel tanks 15 days

Fermentation temperature 24/26 °C

Complete malolactic fermentation

Period of aging in cement 12 months

Refinement in bottle: min 3 months

Can be stored up to 36 months

Alcohol content: 13.40 %

Total acidity: 4.73 g/l

PH: 3.51

Dry extract: 26.1 g/l

Color: red ruby

Aroma : bouquet of little fruits, with fresh fruit scents

Taste: soft with pleasant freshness

Food combinations:

Cold cuts and typical tuscan sausages, pasta, light cheeses, pizza and stuffed focacce breads.

Bottles produced -8000 in 75cl. bottles



Chianti Classico

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

**A MODERN CHIANTI CLASSICO WHICH OFFERS THE TYPICAL
AND INTENSE EMOTIONS OF ITS' TERRITORY.**

Growing area: Casa Sola, Barberino Val'Elsa / 330 m a.s.l.

Grape varieties : Sangiovese 90% , Canaiolo 4 % , Cabernet 4% , Merlot 2 %

Age of vineyards: 4 – 35 years

Number of plants per hectare. 3500 – 6000

Soil type : medium packed, clay composition

Cultivation system: Guyot and cordon trained

Production per hectare: 60 q.

Harvest Manual / end of September/October

Fermentation: in stainless steel tanks 15 days

Fermentation temperature 26/28 °C

Complete malolactic fermentation

Aging: 18 months in wood. Oak barrels (20-30hl)

Refinement in bottle: min 6 months

Can be stored up to 12 years

Color: intense red ruby

Aroma: fine, intense scents of fresh fruits

Taste: full, balanced with pleasant fresh notes

Food combinations:

Soups, Pasta with traditional sauces, roasts, cheeses with a medium aging.

Serving temperature 18° C – uncork preferably one hour before serving

Bottles produced -55000 in 75cl., 35cl. bottles



Chianti Classico Riserva

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

OBTAINED FROM THE VINIFICATION OF SELECTED GRAPES,
THOUGH THE REFINEMENT IN OAK, THE CASA SOLA RISERVA
BECOMES A BALANCED AND SEDUCING WINE

Growing area: Casa Sola, Barberino Val'Elsa / 330 m a.s.l.

Grape varieties : Sangiovese 90% , Cabernet 7% , Merlot 3 %

Age of vineyards: 4 – 35 years

Number of plants per hectare. 3500 – 6000

Soil type : medium packed, clay composition

Cultivation system: Guyot and cordon trained

Production per hectare: 55 q.

Harvest Manual / end of September/October

Fermentation: in stainless steel tanks 15 days

Fermentation temperature 26/28 °C

Complete malolactic fermentation

Aging: 24 months in wood. Oak barrels (20-30hl), French oak barriques (225l.)

Refinement in bottle: min 6 months

Can be stored 12-15 years

Color: deep ruby with garnet tones

Aroma: intense and persistent, refined notes of jam together with essence of spices, liquorish and vanilla

Taste: soft, warm with excellent structure, perfectly tannic, very persistent

Food combinations:

Roasts, grilled meats, wild game, seasoned cheeses

Serving temperature 18° C – uncork preferably one hour before serving

Bottles produced -10000 in 75cl., 1.5l. bottles



Montarsiccio

INDICAZIONE GEOGRAFICA TIPICA - TUSCANY

FROM THE MONTARSICCIO VINEYARD WE GET THIS ELEGANT AND HARMONIC WINE WITH AN INTERNATIONAL TASTE AND A TUSCAN HEART

Vineyard location: Montarsiccio vineyard, Casa Sola, Barberino Val'Elsa / 330 m s.l.m.

Grape varieties: cabernet s 60% , merlot 30 % , sangiovese 10%

Age of vineyards: 25 years

Number of plants per hectare 4000

Soil type : medium packed, clay composition

Cultivation system: cordon trained

Production per hectare: 50 q.

Harvest Manual / end of September/October

Fermentation: in stainless steel tanks 15 days

Fermentation temperature 26/28 °C

Complete malolactic fermentation

Aging: 24 months in French oak barriques

Refinement in bottle: min 12 months

Can be stored 15 years

Color: red ruby color with purple tones

Aroma: a perfect blend of woody and primary wine aromas

Taste: full and elegant, of great balance. Powerful with delicate velvet tannins

Food combinations:

Meats, Roasts

Serving temperature 18° C – uncork preferably one hour before serving

Bottles produced -6000 in 75cl., 1.5l., 3l. bottles



Vin Santo del Chianti Classico

DENOMINAZIONE DI ORIGINE CONTROLLATA

WITH ITS FULL AND WARM AROMA THE VIN SANTO HAS ALWAYS BEEN CONSIDERED THE WINE OF FRIENDSHIP AND HOSPITALITY

Growing area: Casa Sola, Barberino Val'Elsa / 330 m a.s.l.

Grape varieties: Malvasia 60%, Trebbiano 40%

Age of vineyards: 25 -35 years

Number of plants per ha. 3500

Soil type : medium packed, clay composition

Cultivation system: cordon trained

Production per hectare: 55 q.

Harvest Manual / end of September/October, the grapes are then hung up to dry for a time period which extends to the end of January

Fermentation : in caratelli

Aging : 5 years in oak caratelli

Can be stored 18-20 years

Color: golden yellow

Aroma: intense and complex ethereal with fruit scents

Taste: fleshy, moderate acidity, with notes of honey and sugar cane

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Food combinations:

Dry pastry, seasoned cheeses

Serve at room temperature or slightly chilled.

Bottles produced -5000 in 50cl. Bottles



**DENOMINAZIONE DI ORIGINE PROTETTA
EXTRA VIRGIN OLIVE OIL DOP CHIANTI CLASSICO**

Area of production: 40 hectares in the hills of the Chianti Classico region.

Sun Exposure: south east.

Altitude: 330 meters above sea level

Variety of olives: Frantoio, Moraiolo, Leccino, Pendolino

Production: Promiscuous

Harvest method: by hand directly on the plant.

Maximum production: 650 kg/ha

The olives are placed in special perforated bins for a good aeration of the olives.

Crushing method: within 36 hours from the harvest, the olives are brought to the olive press for the first cold extraction.

Continuous cycle olive pressing.
Extraction temperature: max. 28°C

CARACTERISTICS

Color: green with golden yellow nuances.

Aroma: intense and complex. It evokes green grass, wild thistle and artichoke.

Taste: fine and fruity with hints of aromatic herbs such as rosmarine and mint.

Acidità: 0,20% oleic acid. Its' very low acidity makes it an excellent quality oil

Best with: cheese, "carpaccio", roasts, soups and cruditàs



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