

WHAT THE MAJOR ITALIAN GUIDES SAY ABOUT US...

Casa Sola Chiantis are excellent; qualified by a consistency which is not common, well balanced in taste and acidity, thick and generous tannins, with enveloping softness. The Casa Sola Chianti Classico 2005 is intense in the nose, powerful and crunchy to the palate. The Riserva 2004 is rounder and more mature, powerfully spiced, with a more than excellent consistency.



- ★ ★ *Montarsiccio 2001* **90/100**
- ★ ★ *Chianti Classico Riserva 2004* **88/100**
- ★ ★ *Chianti Classico 2005* **87/100**
- ★ ★ *Vin Santo del Chianti Classico 1999* **86/100**

Casa Sola produces excellent Chiantis, outstanding is the Riserva with its' great character. A must to try is their Montarsiccio , with its international grapes blended with Sangiovese, and their Vin Santo.



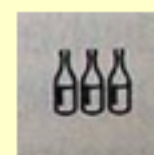
- Montarsiccio 2001*
- Chianti Classico Riserva 2004*
- Chianti Classico 2005*
- Vin Santo del Chianti Classico 1999*



Their latest Supertuscan Montarsiccio was missing, but on the whole tasting the rest of their production we didn't have anything to regret. The merit is principally due to their Riserva '04, with its inviting complex of aromas, its solid body, ending with a fine palate, tasteful... pleasant the Pergliamici '05 , mainly Sangiovese.



- Chianti Classico Riserva 2004*



FATTORIA CASA SOLA - BARBERINO V. ELSA (FD)