



tenuta
casabianca



654

hectares of
unspoilt land ...



... surrounded by
two Natural Reserves
(Basso Merse and Bogatto)
and bordered by two rivers, the
Ombrone, which separates it from
the DOCG Brunello di Montalcino,
and the Merse, which divides the
Montecucco DOCG. Here the **71**
hectares of vineyards along with
their delicate harmony fit in perfectly
with this unique and fascinating
corner of the Chianti Colli
Senesi DOCG.



our philosophy

Tradition and evolution: our aim to produce top-quality wines which fully encapsulate the uniqueness of the unspoilt terroir has led us to obtain the Organic and Vegan Certificates, and it has made our company sustainable, in perfect symbiosis with the land in which it is immersed, as well as to produce excellent wines at an affordable price.



ORGANISMO DI CONTROLLO AUTORIZZATO DAL MIPAAF
IT BIO 006
AGRICOLTURA ITALIA



OPERATORE CONTROLLATO
n. B3044



The vineyards are located between 190 and 235 metres above sea level, with prevalent exposure north-south.

The vineyards have an average density of 5,000 plants per hectare. The vines planted, the result of clonal selections made in the experimental vineyard of the farm, are predominantly Sangiovese, as well as Merlot, Canaiolo, Cabernet Sauvignon, Cabernet Franc, Colorino, Vermentino and Viognier. Thanks to the dimensions of our company, we have been able to choose the most suitable place and land for each variety of grapes.

Alluvial



Clay



Galestro





The grapes used in the production of our top-quality wines are hand-picked, de-stemmed and selected on the sorting table.





A modern and well-equipped wine cellar: the stainless steel tanks are fitted with automatic temperature control, and pump-over and punching machines.



For our CRU
"Belsedere, Loccareto
and 15 Staiori " the
process of fermentation
and maceration take place in
barriques for a period of about
15 days, during which we do
manual punching down
several times a day.



Casabianca for the environment

The corks

Our corks cause no carbon footprint: **they are fully recyclable**, made of renewable and vegetable biopolymers **obtained from sugar and cane extracts**.

The bottle capsule

The bottle capsules are environmentally friendly as they **contain no glue and are completely recyclable**.

The labels

To create our labels, **we use only recyclable green paper**, which makes its roughness a natural feature.

the bottle

Since 2016, we have reduced the bottle weight up to 25%: caring about the environment means **saving 3 tons of glass**.



our
wines



Vermentino

TOSCANA
indicazione geografica tipica



Vines

Vermentino 100%

Production area

Vineyards on the Murlo hills (Siena), located at 180 metres above sea level

Vinification and ageing technique

Soft pressing of the grapes, static clarification of the must and fermentation at a controlled temperature

Production of grapes per hectare

6500 kg/Ha

Annual production

15.000 bottiglie

Colour

Pale straw yellow with green nuances

Bouquet

Intense, fruity with hints of white fruit fused into citrus notes

Flavour

Fine, with a good full structure, balanced and tasty, very persistent



Cleo

TOSCANA

indicazione geografica tipica

Vines

Viognier 100%

Production area

Vineyards on the Murlo hills (Siena), located at 300-350 metres above sea level

Vinification and ageing technique

Soft pressing of the grapes, static clarification of the must and fermentation at a controlled temperature in stainless steel tanks
Ageing in French barriques for about 3 months

Production of grapes per hectare

6500 kg/Ha

Annual production

3,500 bottles

Colour

Pale straw yellow with green nuances

Bouquet

Intense, with hints of green tea, fused into citrus notes with a touch of peach

Flavour

Powerful, with good acidity, balanced, very persistent



Rosato

TOSCANA

indicazione geografica tipica

Vines

Canaiolo 100%

Production area

Vineyards on the Murlo hills (Siena),
located at 180 metres above sea level

Vinification and ageing technique

Soft and slow pressing, static clarification, controlled
fermentation at 18°C

Production of grapes per hectare

7000 Kg/Ha

Annual production

3,000 bottles

Colour

Very intensive rose with violet reflections

Bouquet

Intense, characteristic, fine and fruity with cherry notes

Flavour

Delicate, soft, harmonic but with a good structure,
and a pleasant and persistent ending

Rose'

VINO SPUMANTE ROSATO brut



Vines

Sangiovese 50% - Canaiolo 30% - Merlot 20%

Production area

Vineyards on the Murlo hills (Siena) located at 180 metres above sea level

Vinification and ageing technique

White vinification of red grapes and sparkling wine vinification based on the Charmat method: after soft and short pressing of the grapes with their skins, fermentation process begins in autoclave tanks at constantly monitored temperature, where the selected yeasts create an optimal fermentation. Once the fermentation - approximately four months - has been completed, the product is immediately filtered in order to preserve its natural freshness and then bottled.

Production of grapes per hectare

9,000 kg/Ha

Annual production

6.000 bottles

Colour

Soft salmon pink colour with bright copper reflections, is synonymous with the refined elegance and passion that this wine conveys.

Bouquet

Very fine, elegant but continuous, persistent perlage. Intense notes of fresh red berries accompanied by delicate pastry aromas.

Flavour

Round, velvety, elegant and harmonious, flavours of red berries accompanied by citrus notes grace the palate. This long, persistent brut leaves a fresh and pleasant after-taste.



ORGANISMO DI CONTROLLO AUTORIZZATO DAL MIPAAF
IT BIO 005
AGRICOLTURA ITALIA

OPERATORE CONTROLLATO
n. B3044


Qualità Vegetariana®

Chianti Colli Senesi

Denominazione di Origine
Controllata e Garantita

Vines

Sangiovese 80% - Cabernet Sauvignon,
Merlot, Canaiolo, Colorino 20%

Production area

Vineyards on the Murlo hills (Siena),
located at 235 metres above sea level

Vinification and ageing technique

Traditionally in stainless steel tanks at controlled temperature
below 29°C, Refinement in bottle for about 2 months

Production of grapes per hectare

7,000 kg/Ha

Annual production

120,000 bottles

Colour

Red ruby

Bouquet

Intense, pleasant and persistent,
with the scent of cherry and wild fruits

Flavour

Soft but full, with a good structure

89

Wine
Enthusiast

90

Luca Maroni



Gambero
Rosso



Bibenda



Chianti Colli Senesi

RISERVA

Denominazione di Origine
Controllata e Garantita

Vines

Sangiovese 85% - Cabernet Sauvignon, Merlot, Canaiolo, Colorino 15%

Production area

Vineyards on the Murlo hills (Siena),
located at 235 metres above sea level

Vinification and ageing technique

In stainless steel tanks at controlled temperature below 29°C,
ageing in French barriques and in 10hl wooden barrels for
about 6 months, and refinement in bottle for about 5 months

Production of grapes per hectare

6,000 kg/Ha

Annual production

30,000 bottles

Colour

Red ruby with light garnet shades

Bouquet

Characteristic, intense, the vanilla of the wood is
well balanced with a scent of ripe fruit

Flavour

Round, with a good structure, a very good balance between softness and roughness



Gambero Rosso

88

Wine
Enthusiast



Bibenda



Belsedere

CHIANTI COLLI SENESI RISERVA

Denominazione di Origine
Controllata e Garantita

Vines

Sangiovese 100%

Production area

Vineyards of Belsedere, located at 235 meters above sea level. North-West, South-East exposure.

Vinification and ageing technique

Manual and selective harvest, further selection of the grapes before and after de-steaming on the sorting table. Ageing in French barriques for about 24 months and refinement in bottle for about 6 months

Production of grapes per hectare

5,000 kg/Ha

Annual production

10,000 bottles

Colour

Intense red ruby with light garnet shades

Bouquet

Red fruits like cherry, spices that develop during the evolution in the bottle, a scent of liquorice and tobacco

Flavour

Vibrant and juicy tannicity with depth and persistence in the palate



Sussingo

TOSCANA

indicazione geografica tipica

Vines

Sangiovese 60% - Cabernet Sauvignon 40%

Production area

Vineyards on the Murlo hills (Siena), located at 225 metres above sea level

Vinification and ageing technique

Traditionally in stainless steel tanks at a controlled temperature of 25°C. Refined for 6 months and bottled for 2 months

Production of grapes per hectare

9,000 kg/Ha

Annual production

60,000 bottles

Colour

Intense red ruby

Bouquet

Strongly characterised by rose and raspberry, fruit is undoubtedly the predominant element. Ending with the scent of cherry and wild strawberry

Flavour

The soft and fresh beginning is followed by an intense tannic ending



Bogatto

TOSCANA

indicazione geografica tipica

Vines

Sangiovese 50% - Merlot 50%

Production area

Vineyards on the Murlo hills (Siena), located at 225 meters above sea level

Vinification and ageing technique

Traditionally in stainless steel tanks at controlled temperature below 29°C. Refinement in bottle for about 2 months.

Production of grapes per hectare

7000 Kg/Ha

Colour

Intense red ruby

Bouquet

Enriched by notes of red fruits and blood orange

Flavour

Persuasive and soft. With a final fresh tannic note that invites further sips.

Marameo



TOSCANA
indicazione geografica tipica



Vines

Sangiovese 40% - Cabernet Sauvignon 30% - Merlot 30%

Production area

Vineyards on the Murlo hills (Siena),
located at 225 meters above sea level

Vinification and ageing technique

Traditionally in stainless steel tanks at controlled temperature.

Ageing in French oak barriques in second passage
for about 6 months. Refinement in bottle for 6 months

Production of grapes per hectare

5000 Kg/Ha

Colour

Ruby red with garnet nuances

Bouquet

Characteristic, intense, the vanilla
of the wood is well balanced with a scent of ripe fruit

Flavour

Round, with a good structure,
well balanced between softness and roughness



Gambero Rosso

90

Luca Maroni



Bibenda



Loccaueto



TOSCANA
indicazione geografica tipica

Vines

Canaiolo 100%

Production area

Pian di Rocca vineyard, located at 180 metres above sea level
North-South exposure

Vinification and ageing technique

Manual and selective harvest, further selection of the grapes before and after de-steaming on the sorting table. Fermentation in stainless steel tanks. Ageing in French oak barriques in second passage for about 12 months and refinement in bottle for about 6 months

Production of grapes per hectare

3,500 kg/Ha

Annual production

3,000 bottles

Colour

Intense red ruby with garnet rays

Bouquet

Flowery and fruity notes, pleasantly fused into delicate spicy shades

Flavour

Of great balance and elegance, remarkable structure, its natural freshness and its finest tannicity make it pleasant as well as persistent



Gambero Rosso

90

Luca Maroni



Bibenda



15 Stazioni

TOSCANA

indicazione geografica tipica



Vines

Merlot 100%

Production area

Fontanella vineyard located at an altitude of 220 m above sea level
North-South exposure

Vinification and ageing technique

Manual and selective harvest, further selection of the grapes before and after de-steaming on the sorting table. Fermentation in stainless steel tanks. Ageing in French oak barriques in first and second passage for 18 months, and refinement in bottle for about 6 months

Production of grapes per hectare

3,500 kg/Ha

Annual production

1,500 bottles

Colour

Intense red ruby with violet reflections

Bouquet

Classic and intense bouquet, undoubtedly fruity. With its refinement in barriques expresses notes of jam, spices, coffee and cinnamon

Flavour

Embracing freshness and harmony, great depth
Long and pleasant persistence



Olio

extra virgin olive oil

TOSCANA
DI ORIGINE PROTETTA

Variety

Frantoio – Leccino

Production area

Vineyards on the Murlo hills (Siena),
located at 225 meters above sea level

Milling

Cold pressing at a controlled temperature

Sizes

0,25 lt. - 0,50 lt. - 5 lt.

Flavour

Medium-intense smell with herbal
and artichoke notes, finish intense and enveloping



tenuta
casabianca

