

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

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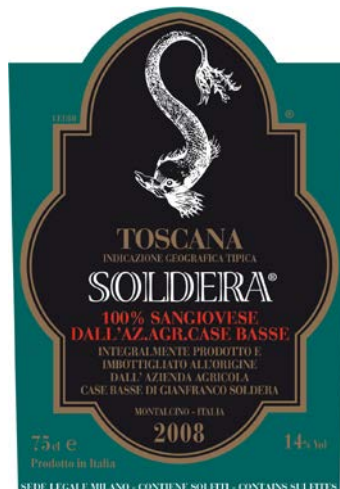
CASE BASSE®

In the early 1970's, the place had been abandoned by share croppers for some time, and the soil was uncultivated, but even in this condition, it was a beautiful land in exceptionally charming surroundings.

When Gianfranco and Graziella Soldera discovered the enchantment of Case Basse, they immediately decided to devote themselves to that land, utilizing enlightened agriculture to create a Brunello of the highest quality.

For those not already familiar with this Tuscan legend, Gianfranco Soldera has long championed the purity of the Sangiovese grape and environmentally friendly viticulture since founding his iconic estate in the early 1970s. The wines are made from 100% Sangiovese which is fermented spontaneously with wild yeasts before ageing in large Slavonian oak cask for 64 months, followed by bottling without fining or filtration. The results are magical, gently perfumed wines that marry intensity with elegance and complexity.

100% SANGIOVESE dall'Azienda Agricola Case Basse di Gianfranco SOLDERA Vintage 2008



The vineyards and the wines are subject to continuous study by the agriculture faculties of various universities. An electronic switchboard constantly monitors climate changes over the course of the year, reporting temperature, humidity and quantity of rain. Daily controls during the wine-making stage are performed by the microbiology department of the University of Florence. The same faculty studies and controls all phases of the production cycle, monitoring the wine's disposition until the moment of consumption.

The Vines are managed respecting traditional rules. The vineyards are small, to permit manual cultivation and a short grape harvest. The vines are pruned short in the winter, with another green pruning during the growing season. Grape thinning and limited leaf-stripping in the autumn provide more light for the grape clusters and excellent fruit ripening are planted within a complex ecosystem, an ideal habitat for organic, natural cultivation. Organic substances are used for fertilization. No herbicides are used, and each row of vines is cultivated by hand.

Gianfranco Soldera's family envisioned a project based on two deep convictions:

- *high quality production needs a complex ecosystem that constitutes an ideal habitat for natural cultivation;*
- *past experience must be compared with the innovation that arises from research*

The culture of the past, born of intuition and evolving from rural experience, must be respected, but also rationally understood and verified using the most modern techniques of experimentation. Thus, Nature and her laws can be followed to allow them to express their full potential without exploiting the soil and crops.

It is packed in a 3 bottle case - 750ML