



CASALI DI BIBBIANO

FUTURO E TRADIZIONE
DISCOVERING THE WINES OF CASALI DI BIBBIANO



At Casali di Bibbiano, entrepreneurial spirit meets tradition. Our winemaker, Daniele Macchia marries precision with ingenuity to reveal our very best blends. The wines represent the essence of the land's unique heritage with the promise of the future, expressing a captivating harmony of the old and the new in every glass.





WHERE TO FIND US

The wines of the Val d'Orcia region are truly hidden gems. Set between the globally renowned regions of Montalcino and Chianti. The Val d'Orcia remains relatively unknown. The Casali vineyard lies alongside the Ombrone river, infusing the soil with essential minerals such as calcium, clay, silt, and sand, that enhance the flavors of the wine. This unique location also offers protection from extreme weather conditions.





THE ESTATE

Casali di Bibbiano also operates as a private estate with two villas and cottage that can comfortably accommodate up to 38 guests with full restaurant and concierge services. Our location and attentive staff provide an ideal setting for industry events and gatherings. It would be our pleasure to host our industry partners and their valued clients seeking to immerse themselves in the Tuscan wine region that surrounds it.



HISTORY

A massive investment in wine leadership, vineyard care, equipment and winemaking processes has further strengthened the Casali brand. This commitment is being made not only to raise awareness of the wines and region but also to reveal what can come from these special vineyards, facilities and people.



Through meticulous reconstruction and the planting of new vines on this fertile farmland, Casali proudly began harvesting its first grapes and producing its first vintage in 1998. The vineyards have been thriving ever since, garnering accolades and loyal admirers for its exceptional varietals and vintages. After nearly three decades under the stewardship of Alberto Guadagnini, the estate and winery at Casali di Bibbiano were purchased by Bibbiano Partners, led by Joseph Apprendi and Christopher Young, in November 2022.



THE VINEYARDS

The Casali vineyards now grow Sangiovese, Cabernet and Merlot grapes. They are carefully nurtured in distinct lots based on altitude, terroir, and soil characteristics. By revitalizing the vineyard through an organic approach to land maintenance and cultivation, the aim is produce superior, sustainable wines for generations to come.



THE CELLAR

Our modern, well-equipped cellar is one of the featured elements on the Casali property. It offers ample space for both exploration and controlled processes. A shift to variable capacity tanks allows our winemakers to precisely divide our grape selection, experiment with new blends and vary aging techniques. We craft wines with distinct styles, both with the interaction of wood and without. While we cherish the classic style of winemaking, we are enthusiastic about our upcoming releases that inventively depart from customary winemaking practices in this region.

THE TEAM

The winemaking team at Casali di Bibbiano is a harmonious blend of three distinctive personalities, each contributing their expertise to our winery's success.



Daniele

The winemaker and cellar master, brings an artist's touch to our wines, dedicating heart and soul to the grapes' journey.

Federico

The vineyard manager, leverages his local expertise to grow the highest quality grapes, a valuable asset for our future.

Gabriella

The head of wine and founder's daughter, passionately preserves tradition while constantly striving for ways to integrate modern winemaking techniques.



WHAT MAKES CASALI DI BIBBIANO SO UNIQUE?

The uniqueness of the region and the spirit of innovation embraced by the entire Casali team help elevate our winemaking to an art form. Laying outside the more rigidly governed regions of Chianti and Montalcino, Val d'Orcia affords Casali the freedom to challenge convention, while still crafting authentic Tuscan wines that are delighting wine experts and enthusiasts alike.



CASALI WINES

Our legacy of winemaking serves as a well structured foundation for Casali's future. While this winemaking era will rest with Alberto and those who invested in this historic roster of blends and labels, we are extremely proud to bring our 2018 and 2019 releases to market. With only a limited supply available, these wines hold the essence of Casali's roots and its treasured heritage.

Casalone 2019

Rosso Toscana IGT

On the palate, the Casalone 2019 reveals a round, soft, and embracing profile, with no sharp edges. Its slender and easy-going taste unfolds gracefully with a refreshing and delicate sensation, accompanied by soft tannins that invite you to indulge. This wine's intimate character makes it perfect for immediate enjoyment, offering great pleasure. Yet, it also boasts ample structure and acidity, promising further satisfaction to those with the patience to savor it in the years to come. Adorned with a radiant ruby-red hue.



Denomination: Rosso Toscana IGT

Variety: 80% Sangiovese, 10% Merlot, 10% Cabernet Sauvignon

Altitude: 180-220 m

Training system: spurred cordon and double spurred cordon

Density: 5500 vines/ ha

Age of the vines: 25 years

Yield: 40 quintals/ha

Soil: clayey-sandy with an important presence of calcareous sediments.

Harvest: started and ended the second week of September. Grapes selected manually in the vineyard and harvested in 15 kg boxes.

Vinification: partial de-stemming and soft pressing, fermentation carried out by the autochthonous microbial flora. Aeration and pumping over determined by the fermentation progress. 14 days of maceration. Delicate pressing of the pomace and separation of the last pressed. Non-induced malolactic fermentation, carried out before the wine is placed in wood.

Aging: 12 months in 30 HL barrels and 5 HL Tonno. Further 6 months in stainless steel and 6 months in bottle before release.

Production: 10,000 bottles (750 ml), 300 magnums (1500 ml), 20 jeroboams (300 ml).

Alcohol: 13%

Serving temperature: 16-18 ° C

The story behind the name: Casalone name comes from the original structure's name and the name of the road that leads you to our doors.

Luminoso 2019

Rosso Toscana IGT

The Luminoso 2019 boasts a typical ruby red color, still embodying the spring of its life, complemented by lazy violet reflections. Its inviting nose reveals a fresh fruit bouquet, dominated by blackberries and yellow peaches. On the palate, the wine delights with its freshness, tastiness, and fragrant essence, while the gritty and balanced tannic frame perfectly embodies its youthful character without excesses. A versatile choice, Luminoso 2019 is an ideal companion for any meal.



Denomination: Rosso Toscana IGT

Variety: 100% Sangiovese

Altitude: 230m.

Training system: spurred cordon

Density: 5500 vines/ha

Age of the vines: 25 years

Yield: 45 quintals/ha

Soil: clayey-sandy with an important presence of calcareous sediments, presence of skeleton of alluvial origin.

Harvest: Carried out the first week of October. Grapes harvested manually in 15kg boxes, after selecting the best bunches.

Vinification: Total de-stemming and partial crushing, alcoholic fermentation not induced, but carried out by the indigenous population of yeasts. The initial long pumping overs are followed by shorter airings. 26-day maceration with Marc cap spraying. The pressing is delicate and the last part of the pressed product is separated. Malolactic fermentation, not induced, completed the spring following the harvest.

Aging: 12 months of aging in 5 HL Tonneaux followed by a further 12 months in 30 HL barrels.

Production: 14,000 bottles (750 ml), 250 magnums (1500 ml), 20 jeroboams (3000 ml).

Alcohol: 13%

Serving temperature: 16-18 ° C

The story behind the name: Luminoso is the word for "light" in Italian. A moment in which darkness affected our lands in the year 2002 Luminoso was created because the light was always touching that specific part of our lands.

Luminoso 2018

Rosso Toscana IGT

The Luminoso 2018 exhibits a characteristic soft ruby hue, a hallmark of its Sangiovese composition. Its taut and vibrant nose presents an array of wild strawberry and ripe blackberry notes, complemented by delicate floral hints of violet and iris, inviting you to indulge. On the palate, the wine reveals its sharp, fresh, and snappy character, showcasing remarkable elegance.



Denomination: Rosso Toscana IGT

Variety: 100% Sangiovese

Altitude: 230m.

Training system: spurred cordon

Density: 5500 vines/ha

Age of the vines: 25 years

Yield: 45 quintals/ha

Soil: clay — sandy with an important presence of calcareous sediments, presence of skeleton of marine origin.

Harvest: Carried out the first week of October. Grapes harvested manually in 15kg boxes, after selecting the best bunches.

Vinification: Total de-stemming and partial crushing, alcoholic fermentation not induced, but carried out by the indigenous population of yeasts. The initial long pumping overs are followed by shorter airings. 32-day maceration with sporadic sprinkling of marc cap. The pressing is delicate and the last part of the pressed is separated. Malolactic fermentation, not induced, completed the spring following the harvest.

Aging: 12 months of aging in 5 HL Tonneaux followed by a further 12 months in 30 HL barrels. Further 12 months in the bottle before being put on the market.

Production: 9300 bottles (750 ml), 250 magnums (1500 ml), 30 jeroboams (3000 ml).

Alcohol: 13%

Serving temperature: 16-18 ° C



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