



Brunello di Montalcino

Country:	Italy	Region:	Tuscany
Type:	Red	Varietal:	Sangiovese
Format:	6 x 750ml		

BC	AB	SK	MB
2011	2011		
+553644	+780904		
Speculative	Open		

TASTING NOTES

Colour: Ruby red.

Aroma: Elegant on the nose with intense fruity aromas.

Taste: Well structured, harmonious and powerful it is characterized by velvety tannins and a long finish.

Food: Pairs well with pasta with meat sauce, roasted and grilled meats, and mature cheeses.

AWARDS & ACCOLADES

2012 ~ 92 Points. "A vegetal aroma gives way to cherry and leafy underbrush notes in this vibrant red. Firm and chalky in texture, picking up leather and tobacco accents on the finish. Best from 2019 through 2032. 600 cases imported." - Wine Spectator, Sept/2017

2012 ~ 90 Points. "Chocolate and liquorice overlaying brambled fruit on the nose, leading to a full, round and juicy palate with scrupulous acidity and nicely ripe tannins. Stylish and lingering." - Decanter Magazine, Aug/2017

2011 ~ 93 Points. "This is rich and velvety with a beautiful softness and richness. Full body, round textured. Delicious finish. Excellent wine from the Tommasi family of the Veneto." - James Suckling, Feb/2016

OTHER INFO

Podere Casisano stands among the silent hills of Tuscany, surrounded by noble vineyards and majestic olive trees. The vineyard is located in the south-east hill side of the Montalcino area. Casisano wines are the result of 100 years of passion, experience and love for the superb Montalcino lands. It is another story of the Tommasi Family, based on tradition and prestigious wine estates. Brunello di Montalcino is aged for 3 years in Slavonian oak cask and refined in bottle for 4 months.



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