



Casisano Brunello di Montalcino

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

BC	AB	SK	MB
+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

2017 ~ 91 Points. "Winemaker Emiliano Falsini kept fermentation temperatures to a moderate 24-25°C degrees and shortened maceration times for a gentle extraction. Immediately appealing and expressive, aromas of forest berries, pepper and tarragon leap from the glass. A juicy mouthful of orange and pomegranate follows with almost a sweetness to the fruit. Lovely fragrance speaks to Casisano's high altitude vineyards, which sit at approximately 500 metres above sea level. The palate is smooth in texture and fine-boned in structure. Attractive mid-term drinking here. Drinking window: 2022-2027" - Decanter, Nov/2021

2017 ~ 91 Points. "This is toned and dense with energy and focus. Full-bodied, but framed and together, despite being very ripe. Cherries, orange peel and walnuts. Solid for a 2017 with outstanding energy. Drink or hold." - James Suckling, Feb/2022

2017 ~ 91 Points. "Perfumed aromas of flowers and spices frame the cherry and currant fruit flavors in this elegant red. A touch of herbs provide a savory edge, while bright acidity and light tannins lend support. Balanced and lingers nicely on the loam- and spice-tinged finish. Drink now through 2037." - Wine Spectator, Jun/2022

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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