



Casisano Brunello di Montalcino 'Colombaiolo' Riserva 1.5L

Country:	Italy	Region:	Tuscany
Type:	Red	Varietal:	Sangiovese
Format:	3 x 1500ml		

BC	AB	SK	MB
+202232			
Speculative			

TASTING NOTES

Colour:	Intense ruby red.
Aroma:	Black and red cherry, spicy plum, tobacco and vanilla.
Taste:	Dark plum, savoury herb, tobacco and underbrush.
Food:	Aged cheeses such as blue cheese. Red meats and game.

AWARDS & ACCOLADES

2011 ~ 92 Points. "Aromas of Mediterranean scrub, underbrush, berry, licorice and a balsamic note take shape on this. The aromas carry through to the rounded palate along with juicy cherry, grilled herb, cured meat, clove and a toasted note. Polished tannins provide the framework. It's already accessible and will offer loads of near and midterm pleasure. Drink through 2021." - Wine Enthusiast, May/2017

2011 ~ 91+ Points. "Good bright red. Black and red cherry, spicy plum, tobacco and vanilla on the nose. Supple on entry, then more closed than Casisanos 2012 Brunello, with a slightly more austere mouthfeel and better precision. Tightly wound and almost brooding at first, then softens considerably with aeration to showcase dark plum, savory herb, tobacco and underbrush flavors. Finishes bright, long, and youthfully tannic. Made from the best parcel of vines on the Casisano estate." - Antonio Galloni's Vinous, Apr/2017

OTHER INFO

The best selection of the Sangiovese grapes have been used to make Colombaiolo Brunello di Montalcino Riserva. To make this Brunello Riserva, the oenologist selects the grapes from its most noble vineyards and makes the classic vinification in wooden casks for 25 days. The wine then ages for 4 years in larger Slavonian oak barrels to strengthen the innate structure of the wine and to achieve that incredible ageing potential for which Brunello di Montalcino is famous for.



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