



Rosso di Montalcino DOC

Italy	Region:	Tuscany
Red	Varietal:	Sangiovese
6 x 750ml		
AB	SK	MB
+605279		+40185
Open		
	Red 6 x 750ml AB +605279	Red Varietal: 6 x 750ml AB AB SK +605279 SK

TASTING NOTES

- Colour: Ruby red.
- Aroma: Floral bouquet with fruity notes of plums and red berries combined with light hints of spices.
- Taste: A pleasant balance between tannins and acidity with a nice and soft in the finish.
- Food: Pairs will with pasta with meat sauce, roasted and grilled meats.

AWARDS & ACCOLADES

2022 ~ 90 Points. "Mature and savory nose of dried orange peel, berries, rhubarb and an earthy undertone. Livelier on the palate, with a medium to full body, deliciously savory fruit and vibrant acidity. Firm finish..." - Zekun Shuai - James Suckling, Aug/2024

2022 ~ 90 Points. "The 2022 Rosso di Montalcino is dark and with herbal intensity. Balsamic spices, menthol and crushed blackberries form its bouquet. This sweeps across the palate with soft yet lifted textures displaying ripe cherry-berry fruits and mineral tones throughout. The 2022 finishes with admirable length and poise, firming up nicely as licorice resonates." - Antonio Galloni's Vinous, Jul/2024

OTHER INFO

ROSSO MONTALCINO

TOMMASI

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. Rosso di Montalcino is vinified in controlled temperature for 15 days then refined in bottle for 6 month.

