

Brunello di Montalcino 2013

Brunello di Montalcino DOCG

ESTATE

The Podere Casisano is located in the heart of Montalcino, surrounded by spectacularly beautiful vineyards and majestic olive trees. It was first founded in 1990 and subsequently purchased by the Tommasi family of Amarone fame in 2015 to become part of the Tommasi Family Estates, a project that began in 1997 with the fourth generation of the Tommasi family at the helm. Their objective has always been to highlight and showcase the quality and diversity of Italian wines from all over Italy.

WINE

This elegant, traditional style Brunello is produced at a mid-sized estate located in the southern hills of Montalcino, between the towns of Sant' Angelo in Colle and Castelnuovo dell'Abate, one of the most quintessentially picturesque areas in Tuscany.

VINEYARD

The Casisano vineyard enjoys southeastern exposure and is composed of various soil types. It is particularly rich in galestro stone.

WINEMAKING

Fermentation: 25 days of skin maceration.

Aging: Slavonian oak casks for 3 years, followed by an additional four months of bottle aging. Alcohol: 14.0%

TASTING NOTE

Distinguished by its elegance and its deep ruby red color. Offering a good concentration on the mid-palate and a persistent aftertaste, with a rounded and voluptuous body, and interesting, silky tannins. It unites strength and elegance. With its tempting perfumes of red berries and its clean freshness, the complexity of this wine presents an excellent balance.



CASISANO

BRUNELLO

MONTALCINO

WINE SPECTATOR

"Firm, laced with cherry, leather and earth flavors, this red is chewy, with dusty tannins building on the finish."