PODERE
CASISANO
MONTALCINO · TOSCANA

Brunello di Montalcino 2010

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

This wine comes from the splendid Casisano estate, surrounded by hundred-year-old forests, at an altitude of 480 meters above sea level in the hills to the south-east of Montalcino.

TASTING NOTE

Deep ruby red with a garnet tinge in color, the nose reveals all the elegant and fresh complexity of the fruity and spicy notes that are typical of Sangiovese. It displays a very attractive harmony on the palate, with rich fruit combining with velvety tannins, and an amazingly long finish.

GRAPES

Sangiovese Grosso 100%

ORIGIN

From 9 hectares of vineyards devoted exclusively to the production of Brunello; the Cordon Spur-trained vines face south-east; the mixed soil is rich in stones and galestro (schistous clay).

ALCOHOL

14% vol.

SERVING TEMPERATURE

18°C

SERVING SUGGESTIONS

Perfect for accompanying rich game dishes, grilled red meats or mature cheeses.

www.casisano.it

VINTAGE 2010 ★★★★★

The year 2010 will be remembered in Montalcino for a delay in the budding due to below average spring temperatures and for the frequent rainfalls that characterized this period, a situation that consequently favoured a strong vegetative development and caused some problems in the flowering phase, resulting in a slight decrease of production, of around 10%.
The summer phase was marked by a stable climate with good weather conditions, and only a few rainfalls during the month of August that mitigated the heat and favoured a recovery of the phenological cycle even though the beginning of the veraison took place ten days late compared to the average of the last ten years.
But Sangiovese grapes show their total capacity for recovery if, during the ripening of the grapes, the weather remains favourable – and this is what happened this year, allowing for a harmonious ripening of the phenological and sugar contents.
The wines obtained from this harvest – begun after delays that varied from a minimum of 8 to a maximum of 14 days – manifest therefore, extraordinary features for Sangiovese, both with regard to their organoleptic profile as to the parameters of their composition

VINIFICATION and MATURATION

Traditional vinification with maceration on the skins for around 25 days.
Maturation for 3 years in Slavonian oak casks with a maximum capacity of 60 hl
Minimum 6 months' bottle-aging.

BOTTLE SIZE

750 ml

TOMMASI · FAMILY · ESTATES