PODERE
CASISANO
MONTALCINO · TOSCANA

Brunello di Montalcino 2011

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).

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.

www.casisano.it

VINTAGE 2011 ★★★★

The vegetative phases of the vine developed very early, already in early April the vines sprouted. May and June were very rainy, with short periods that were very hot and sunny. This allowed the subsequent phases of the vine's evolution to remain anticipated until the month of July. With the month of August there was a marked rise in temperature, which led to a rebalancing. Between late August and early September, temperatures were high. The grapes were harvested over a very long period between mid-September and the first ten days of October. The wine has a good body and concentration, with excellent aging capacity.

ALCOHOL

14% vol.

SERVING TEMPERATURE

18°C

SERVING SUGGESTIONS

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

BOTTLE SIZE

750 ml
1,5 Liters

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