

Brunello di Montalcino 2012

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 2012 ★★★★★

After a rather cold winter, spring was relatively warm. The vegetative period started during the second decade of April. Summer was very hot, with scarce rainfalls. The rainfalls in late summer and early September restored the balance and created the best conditions for the most important ripening phase of the Sangiovese grapes. The month of September was very good from a meteorological standpoint, with an excellent balance of rain, which granted freshness during the night, and sunshine during daytime. Alcoholic strength was high, acidity was optimal, and extractable polyphenols were in high quantity and well balanced. Beyond doubt, a vintage with excellent maturing and ageing perspectives.

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