PODERE
CASISANO
MONTALCINO · TOSCANA

Brunello di Montalcino 2015

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 2015 ★★★★★

Winter with poor rain, no frost neither snow.
Spring characterized by average rainfall and hot summer with low rainfall.
Autumn had rains alternate with days of good weather and excellent temperature ranges.
The harvested grapes immediately showed a remarkable complexity in aromas and elegance of tannins.
Of considerable importance was the natural acidity, above average.
A vintage of the highest and rare quality level.

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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