PODERE
CASISANO
MONTALCINO · TOSCANA

Brunello di Montalcino 2016

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

Intense ruby in color, it opens to the nose with an elegant complexity with characteristic aromas of fresh red fruit and spicy notes. Harmonic to the taste, it in fact has a great tannic structure and an excellent acidity; it presents an excellent and long aromatic persistence both on the nose and in the mouth, with marked characteristics of elegance and minerality, all elements of extraordinary longevity.

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.

SERVING SUGGESTIONS

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

www.casisano.it

VINTAGE 2016 ★★★★★

The beginning of 2016 saw an increase in precipitation, but a complete absence of snow. Spring was characterized by average temperatures and rains, which started to become more and more scarce in the middle of June, the last ten days of which were very sunny with good ventilation.
This seasonal trend brought the plants to an excellent vegetative balance.
The summer passed with little rain and excellent diurnal temperature variations, especially between August and September.
These conditions, combined with good ventilation, allowed for a harvest of healthy grapes with important organoleptic characteristics.
The harvest ended in mid-October, benefitting from long dry and well-ventilated periods.
The harvested grapes thus manifested a remarkable complexity of aromas, elegant tannins and excellent natural acidity.
All features that immediately indicated a vintage of the highest quality.

ALCOHOL

14% vol.

SERVING TEMPERATURE

18°C

BOTTLE SIZE

750 ml
1,5 Liters

TOMMASI · FAMILY · ESTATES