PODERE
CASISANO
MONTALCINO · TOSCANA

Brunello di Montalcino 2018

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.

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VINTAGE 2018 ★★★★

Winter characterised by average rainfall and some snow, which made up for the considerable lack of water. The year began with temperatures above the seasonal average. Frequent and abundant rainfall in May, accompanied by high temperatures, allowed optimal vegetative development; flowering began at the end of the month. Thanks to the significant humidity accumulated in the soil, the vineyards were able to withstand the high temperatures of June and July. Fruit setting was completed throughout the whole area by mid-June. There was a slight delay in veraison, which began in the second half of July. The limited amount of rain on the grapes guaranteed good ripening in September. The Sangiovese grapes harvested were healthy. The average weight of the berries was medium-high and the wines produced were more elegant and refined, with well-balanced tannins, evident primary aromas and clear scents.

ALCOHOL

14% vol.

SERVING TEMPERATURE

18°C

SUGAR

0,7 g/L

TOTAL ACIDITY

5,81 g/L

DRY EXTRACT

29,9 g/L

BOTTLE SIZE

750 ml
1,5 Liters