PODERE
CASISANO
MONTALCINO · TOSCANA

Brunello di Montalcino 2019

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 2019 ★★★★★

Winter with temperatures slightly above the average for recent years.
Budding took place at the usual time, the spring seasonal trend led to a vegetative slowing down of about two weeks.
During Summer there was no significant rainfall and the temperatures were on average with peaks of 35°C on just two days.
Thanks to the accumulated water reserves and temperatures that never reached excessively high peaks, the foliage remained more or less intact and efficient. All this allowed the slow and even ripening of the grapes, ideal for obtaining perfect phenolic and technological maturity.
As well as delaying the harvest, rain during the first week of September also allowed the containment of the alcohol content of the grapes.
At the beginning of October the Sangiovese grapes were harvested in excellent health. The Brunello produced is characterized by elegance and finesse, with balanced tannins, clearly defined bouquets and distinct primary aromas.

ALCOHOL

14% vol.

SERVING TEMPERATURE

18°C

SUGAR

1,2 g/L

TOTAL ACIDITY

6,29 g/L

DRY EXTRACT

29,6 g/L

BOTTLE SIZE

750 ml
1,5 Liters