PODERE
CASISANO
MONTALCINO TOSCANA

Rosso di Montalcino

DENOMINAZIONE DI ORIGINE CONTROLLATA

It comes from the high vineyards of Casisano in the hills to the south-east of Montalcino and offers the charm of an immediately appealing style, combined with good structure and the fragrant fruit that is typical of Sangiovese.

TASTING NOTE

Deep ruby red, but nicely transparent. It has a complex bouquet that is reminiscent of violets, plums and red berry fruits, combined with delicate spicy hints. It is dry on the palate, with an attractive balance between its tannins and acidity. The finish is fresh and persistent.

GRAPES

Sangiovese Grosso100%

ORIGIN

Podere Casisano, at 480 meters above sea level, from very well-ventilated, Cordon Spur-trained vineyards with south-easterly exposures. The soil is of varied origin, rich in stones and galestro (schistous clay).

www.casisano.it

VINIFICATION and MATURATION

Traditional maceration
on the skins for 12 days.
Maturation for 8 months in Slavonian oak casks and 6 months' bottle-aging.

ALCOHOL

13,5% by vol.

SERVING TEMPERATURE

18°C.

SERVING SUGGESTIONS

Its freshness and good structure make it very versatile. Excellent with pasta or rice dishes with meat sauces, grilled red meats, Italian cold cuts and cheeses.

BOTTLE SIZE

750 ml