

Brunello di Montalcino 2017

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 2017 ★★★★

Rainy winter with average temperatures. Fresh mild spring, with a significant lowering of the temperature in the second half of April and scarce rain also during summer, the cool nights in July partially compensated for the water shortage.

The rain came at the beginning of September and in combination with mild temperatures, avoided the risk of a too accelerated final ripening of the grapes, allowing a fixation of the anthocyanins and a balanced aromas. Sunny October created ideal conditions for the grape harvest.

The harvested grapes showed a remarkable complexity in aromas and tannins elegant and excellent natural acidity.

ALCOHOL

14% vol.

SERVING TEMPERATURE

18°C

BOTTLE SIZE

750 ml 1,5 Liters

