

CASISANO

(Above) The Casisano estate is located in Montalcino between the St. Antimo Abbey and the Val d'Orcia, arguably the most picturesque area in all of Tuscany.



Brunello di Montalcino 2017

Tuscany, Italy

ESTATE

The Podere Casisano is located in the heart of Montalcino, surrounded by spectacularly beautiful vineyards and majestic olive trees. It was first founded in 1990 and subsequently purchased by the Tommasi family of Amarone fame in 2015 to become part of the Tommasi Family Estates, a project that began in 1997 with the fourth generation of the Tommasi family at the helm. Their objective has always been to highlight and showcase the quality and diversity of Italian wines from all over Italy.

WINE

This elegant, traditional style Brunello is produced at a mid-sized estate located in the southern hills of Montalcino, between the towns of Sant' Angelo in Colle and Castelnuovo dell'Abate, one of the most quintessentially picturesque areas in Tuscany.

VINEYARD

Vine Planting: From 9 hectares of vineyards devoted exclusively to the production of Brunello; vines are Cordon Spur-trained and enjoy southeastern exposure. The soils are particularly rich in galestro stone, a typical rock of this territory that is characterized by its dry texture. The special microclimate and concentration of rainfall in the spring through late autumn provide ample moisture to influence growth and flavor in the fruit.

WINEMAKING

Variety: 100% Sangiovese Grosso

Fermentation: 25 days of skin maceration.

Aging: Slavonian oak casks for 3 years, followed by an additional six months of bottle aging.

Alcohol: 14.0%

VINTAGE

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.

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Wine Spectator

"Perfumed aromas of flowers and spices frame the cherry and currant fruit flavors in this elegant red. A touch of herbs provide a savory edge, while bright acidity and light tannins lend support. Balanced and lingers nicely on the loam- and spice-tinged finish." - B.S. 6/2022

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James Suckling