

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.



Rosso di Montalcino 2017

Veneto, 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

The Casisano Rosso di Montalcino is a red-fruited, traditional Sangiovese that comes from vineyards nestled in the southern hills of one of Italy's most renowned wine producing areas, located in the heart of Montalcino midway between the towns of Sant'Angelo in Colle and Castelnuovo dell'Abate. The wine is a classic expression of Sangiovese Grosso, the Sangiovese clone used to make both Rosso and Brunello di Montalcino.

VINEYARD

Vine Planting: The Casisano vineyard enjoys southeastern exposure and is composed of various soil types. It is 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: 15 days, stainless steel

Aging: 8 months in Slavonian oak cask

Alcohol: 13.5%

FOOD PAIRING

Perfect with pasta in meat sauce, roasted and grilled meats. A classic pairing for a charcuterie board featuring traditional Tuscan cheeses and cured meats.

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James Robinson.com

"Lustrous mid ruby. Rich and generous on the nose with a hint of spicy oak that is perfectly integrated. Supple and juicy on the palate with bags of grainy tannins. Ageworthy stuff."

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James Suckling

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