

# 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 2016

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

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

The beginning of 2016 saw an increase in precipitation, spring followed with average temperatures and rains, which started to become more and more scarce in the middle of June. The summer passed with little rain and excellent diurnal temperature variations, especially between August and September. These conditions, combined with good ventilation, allowed for a harvest of healthy grapes with important organoleptic characteristics. The harvest ended in mid-October, benefitting from long dry and well-ventilated periods. The harvested grapes thus manifested a remarkable complexity of aromas, elegant tannins and excellent natural acidity. All features that immediately indicated a vintage of the highest quality.

90

WINEENTHUSIAST

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