

Rosso di Montalcino 2016

Rosso di Montalcino DOC

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, midway between the towns of Sant'Angelo in Colle and Castelnuovo dell'Abate in the heart of Montalcino. The wine is a classic expression of Sangiovese Grosso, the Sangiovese clone used to make both Rosso and Brunello di Montalcino.

VINEYARD

The Casisano vineyard enjoys southeastern exposure and is composed of various soil types. It is particularly rich in galestro stone.

WINEMAKING

Faithful representation of terroir and traditional winemaking methods are a high priority for the Tommasi family, who purchased the estate in 2015.

Fermentation: Both the vine training system – single spurred cordon – and the fermentation process – Maceration lasts for 15 days at controlled temperatures.

Aging: 8 months in Slavonian oak casks.

Alcohol: 14%

JAMES SUCKLING

CASISANO

ROSSO

MONTALCINO

TOMMASI

Lively and elegant, Casisano Rosso has a round medium body, with soft and velvety tannins that perfectly represents Montalcino unique terroir.