

Brunello di Montalcino 2010

Brunello di Montalcino DOCG

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. Winemakers Giancarlo Tommasi and Emiliano Falsini decided to hold back the 2010 vintage until the 2019 Brunello release because they felt that the additional time in the bottle brought it to its current state, which they consider ideal.

VINEYARD

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

WINEMAKING

Fermentation: 25 days of skin maceration.

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

Alcohol: 14.0%



CASISANO

BRUNELLO

MONTALCINO

JAMES SUCKLING

"This offers up some riper character with an array of currants, dried leaves, berries and some meaty notes. The palate has a thread of licorice and spicy red-plum flavors, framed in supple, smooth and firm tannins. Drink in the next five to six years."