

(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 2015

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

2015 started off with an unusually dry winter with neither frost nor snow. Spring brought the expected rainfall for the region, which was followed but a warm summer with little precipitation. Autumn provided excellent fluctuations between rain and warm temperatures, allowing for regular harvest. The harvested fruit immediately showed a remarkable complexity in aromas and elegance of tannins. Of considerable importance was the natural acidity, which was above average. Ultimately, 2015 was a vintage of the highest and rare quality level.



# Wine Spectator

"This hits all the right notes, from the cherry, black currant, mineral and tobacco flavors to the lively structure and polished tannins. A woodsy mushroom element adds interest as this builds to a lingering aftertaste."





