



## Casisano Brunello di Montalcino 1.5L

Country:	Italy	Region:	Tuscany
Type:	Red	Varietal:	Sangiovese
Format:	3 x 1500ml		

BC	AB	SK	MB
+201792			
Speculative			

### TASTING NOTES

Colour:	Ruby red.
Aroma:	Elegant on the nose with intense fruity aromas.
Taste:	Well structured, harmonious and powerful it is characterized by velvety tannins and a long finish.
Food:	Pairs well with pasta with meat sauce, roasted and grilled meats, and mature cheeses.

### AWARDS & ACCOLADES

2011 ~ 93 Points. "This is rich and velvety with a beautiful softness and richness. Full body, round textured. Delicious finish. Excellent wine from the Tommasi family of the Veneto." - James Suckling, Feb/2016

2011 ~ 91 Points. "Aromas of grilled herb, dark spice and mature blackskinned fruit lead the nose. The ripe, generous palate doles out succulent black cherry, raspberry compote, licorice and nutmeg alongside round, velvety tannins. " - Wine Enthusiast, Mar/2016

2010 ~ "Casisano's 22 hectares of vineyards are situated at 480m, on a natural terrace facing south east of Montalcino, and on a rocky base of sandstone, schistous marl, galestro, and veins of volcanic origin. In 2011, the Tommasi family, of renown Veneto fame, purchased the property, and today the 4th generation of siblings is involved with running the company. This is now showing quite deep browning of fruit, fully in the autumnal range, with well worked leather, dried cherry, and dried florals. Quite a traditional style, these drying, gripping tannins require food to mitigate." - Gismondi on Wine, Dec/2020

### OTHER INFO

Podere Casisano stands among the silent hills of Tuscany, surrounded by noble vineyards and majestic olive trees. The vineyard is located in the south-east hill side of the Montalcino area. Casisano wines are the result of 100 years of passion, experience and love for the superb Montalcino lands. It is another story of the Tommasi Family, based on tradition and prestigious wine estates. Brunello di Montalcino is aged for 3 years in Slavonian oak cask and refined in bottle for 4 months.



For more information, please contact International Cellars Inc.  
200-1122 Mainland Street, Vancouver, BC V6B 5L1  
604 689 5333 [info@international-cellars.com](mailto:info@international-cellars.com)  
[www.international-cellars.com](http://www.international-cellars.com)