



Casisano Brunello di Montalcino

Country: Italy Region: Tuscany

Type: Red Varietal: Sangiovese

Format: 6 x 750ml

BC AB SK MB

+553644 +780904

Speculative Open

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

 $2019 \sim 92$ Points. "The nose is Intensely perfumed with spices and herbs, peonies, cherry blossom, dried roses, then allspice, cardamom and thyme. Cherries and blackberries ripen on the palate and the floral aromas concentrate into mandarin blossom reinforced by structured, linear tannins." - Danielle Callegari - Wine Enthusiast, Mar/2025

 $2019 \sim 91$ Points. "Dense and focused. Lots of dark fruits, bark, and a hint of cloves. Medium-bodied and creamy on the palate. Rather tensioned and juicy at the finish. Drink or hold." - James Suckling, Sep/2023

 $2019 \sim 90$ Points. "The 2019 Brunello di Montalcino wafts up with a pretty blend of dried strawberries and cedary spice offset by lifting menthol and violet pastille aromas. This is juicy in character with herbal-tinged wild berry fruits and nervous acidity, all spiced up by a zesty touch of tangerine. The 2019 finishes fresh with a vivid red licorice tinge. Orange notes fade amongst subtly grippy tannins." - Antonio Galloni's Vinous, Nov/2023

 $2019 \sim 90$ Points. "Pouring a rich ruby color, the 2019 Brunello Di Montalcino displays a ripe and rather mature nature. Aromas of strawberry pie, baking spices, and balsamic herbs lift from the glass. Snappy acidity lifts the palate, and the wine is medium to full-bodied, with its ripe fruit holding on underneath. I would prefer to drink this over the next several years to preserve what freshness of fruit it has." - Jeb Dunnuck, Feb/2024

 $2018 \sim 93$ Points. "I like the savory undertones here with peach pits, cracked walnuts, incense, mulberries, lemons and bay leaves. Savory and tangy, with fine and approachable tannins and a medium body. Succulent and zesty finish that carries long. Drink from 2023." - James Suckling, Nov/2022

 $2018 \sim 92$ Points. "The 2018 Casisano conveys both freshness of the vintage and its high-altitude site deftly and sincerely. As the estate will not come out with a Riserva, lots from the Colombaiolo vineyard were blended here. It is delicate without being fragile or deficient. Aromas start with a glossy candied red fruit character progressing to leafy herbs, juniper and strawberry. Lean and light, this is very crisp with almost-bracing acidity yet with sufficient padding to counter. The fine tannins are tautly fastened." - Decanter, Nov/2022

 $2018 \sim 91$ Points. "An inviting mix of dusty dried flowers, plum and scant black cherry swirl up from the 2018 Brunello di Montalcino. This steps lightly, with soft, enveloping textures offset by juicy acidity giving way to rose-tinged red fruit. It leaves the slightest tug of fine tannin and hints of sour citrus while finishing remarkably fresh and lifted." - Antonio Galloni's Vinous, Oct/2022

 $2018 \sim 90$ Points. "Moving to the 2018 Brunello Di Montalcino, this has a sunny character, with baked cherry, cinnamon, and sweet Mediterranean herbs. It is medium-bodied, with dried raspberry, blood orange, and turned earth, and has fine tannins and tangy acidity. A charming wine, it offers an elegant style to drink over the next handful of years." - Jeb Dunnuck, Mar/2023

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.

