

(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.



Colombaiolo Brunello di Montalcino Riserva 2017

Tuscany, 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

2017 saw a rainy winter, a mild spring, a dry summer, and a rainy September. A sunny October created ideal conditions for the grape harvest.



WINE ENTHUSIAST

"After initial savory notes, the nose is like a slice of cake, with sweeter vanilla, cardamom, cherry and cranberry aromas. The tangy fruitiness continues onto a lithe, dynamic palate, while the tannins are structured yet malleable, and the acidity is like great service—present but never intrusive" - D.C. 9/2023





