



CASISANO



2021

Tuscany, Italy

ABOUT CASISANO

The Casisano estate is located in the southeastern part of Montalcino between the St. Antimo Abbey and the Val d'Orcia, arguably the most quintessentially picturesque area in all of Tuscany. Casisano wines are the result of 100 years of passion and a deep understanding of Montalcino, its terroir, and the spectacular wines produced there.

THE WINE

Casisano Brunello di Montalcino is an elegant, traditional-style wine from a mid-sized estate in the southern hills of Montalcino, nestled between Sant' Angelo in Colle and Castelnuovo dell'Abate. Made from 100% Sangiovese Grosso, this wine is a true expression of Montalcino's terroir, shaped by over 100 years of winemaking passion. The nose opens with floral and spicy aromas, leading to ripe cherry and plum flavors. Hints of dried herbs and earthy undertones provide depth, while vibrant acidity and fine tannins ensure a well-rounded, lasting finish.

TECHNICAL INFORMATION

VARIETY: 100% Sangiovese

VINEYARD: 10 sites spanning 22 hectares of high-altitude vineyards, trained using the traditional Cordon Spur system

WINEMAKING: Native yeast fermentation in temperature-controlled stainless steel

VINTAGE: The 2021 Montalcino vintage brought a cold spring, a hot, dry summer, and late-season rains, yielding structured, age-worthy wines with balance, freshness, and depth.

AGING: 24 months, Slavonian oak cask

ALC. BY VOL.: 14%

PRESS

94

Wine Spectator

90

Jeb Dunnuck

"Cherry, pomegranate and rose aromas and flavors are front and center in this round, fleshy red. Hints of green olive, eucalyptus, iron and tar add complexity. Shows fine balance and energy, with an extended aftertaste."

-, Wine Spectator

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PACKAGE SPECS

PACK: 6x750ml C

CLOSURE: Cork

PALLET: 14x8 (112)

CASE DM: 12x10x6.5 in

CASE WEIGHT: 20 lb

BTL DEPTH: 3 in

BTL HEIGHT: 11.9 in

BTL WEIGHT: 3.08 lbs

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SRP: \$82

UPC: NO UPC CODE

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