

Colombaiolo Brunello di Montalcino Riserva

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

From a single plot among the vineyards of Podere Casisano, in one of the highest and best-quality positions in the hills to the south-east of Montalcino, Colombaiolo combines structure, elegance and harmony.

TASTING NOTE

A deep, intense ruby with tinges of garnet, it offers a fine, complex nose, in which the fruit combines with a sweet spiciness deriving from its long aging. On the palate it is austere, with ripe, velvety tannins producing an excellent balance between great structure and elegance. The finish is fresh and harmonious.

GRAPES

Sangiovese Grosso 100%

ORIGIN

From specially selected grapes from the finest plot of the Colombaiolo vineyard, one of the highest in the Denomination. The Cordon Spur-trained vines have a density of 5,000 plants per hectare, on soil that is rich in galestro (schistous clay) with insertions of sandstone.

www.casisano.it



VINIFICATION and MATURATION

Fermentation at a controlled temperature of 28°-30° C in 70 hl wooden vats for 20-25 days, with pumping over daily and long délestages.

Maturation for 4 years in 18 and 25 hl Slavonian oak casks, followed by bottle-aging for at least 6 months.

ALCOHOL

14% vol.

SUGAR

2,22 g/L

TOTAL ACIDITY

5,84 g/L

DRY EXTRACT

32,67 g/L

SERVING TEMPERATURE

18°C

SERVING SUGGESTIONS

Its full-bodied yet elegant style (resulting from its long maturation) make it ideal for accompanying rich dishes such as red meats, braised meats and game, particularly when served with mushrooms or truffles. Excellent with very mature cheeses.

BOTTLE SIZE

750 ml

1,5 Liters