

Colombaiolo Brunello di Montalcino Riserva 2013

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.

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.

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.

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VINTAGE 2013

The 2013 vintage can be considered an excellent year for the wines of Casisano: wines that are perfect representatives of our style, with Sangiovese that expresses itself to the full in terms of elegance, finesse and minerality. The Colombaiolo Riserva, which comes from our highest vineyard with the best exposure, combines in the 2013 version all of the typical characteristics of this Cru: freshness, tanginess and excellent length of flavor. It is a wine that is already able to give anyone tasting it great satisfaction but which, over the years, will fully express the potential of Sangiovese from this zone of Montalcino.

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.

ALCOHOL

14% vol.

SUGAR

2,22 g/L

TOTAL ACIDITY

5,84 g/L

DRY EXTRACT

32,67 g/L

SERVING TEMPERATURE

18°C

BOTTLE SIZE

750 ml

1,5 Liters

