



Rosso di Montalcino DOC

Country: Italy Region: Tuscany

Type: Red Varietal: Sangiovese

Format: 6 x 750ml

BC AB SK MB

+605279 +605279 +40185

Speculative Open

TASTING NOTES

Colour: Ruby red.

Aroma: Floral bouquet with fruity notes of plums and red berries combined with

light hints of spices.

Taste: A pleasant balance between tannins and acidity with a nice and soft in the

finish.

Food: Pairs will with pasta with meat sauce, roasted and grilled meats.

AWARDS & ACCOLADES

 $2022 \sim 90$ Points. "Mature and savory nose of dried orange peel, berries, rhubarb and an earthy undertone. Livelier on the palate, with a medium to full body, deliciously savory fruit and vibrant acidity. Firm finish..." - Zekun Shuai - James Suckling, Aug/2024

 $2022 \sim 90$ Points. "The 2022 Rosso di Montalcino is dark and with herbal intensity. Balsamic spices, menthol and crushed blackberries form its bouquet. This sweeps across the palate with soft yet lifted textures displaying ripe cherry-berry fruits and mineral tones throughout. The 2022 finishes with admirable length and poise, firming up nicely as licorice resonates." - Antonio Galloni's Vinous, Jul/2024

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. Rosso di Montalcino is vinified in controlled temperature for 15 days then refined in bottle for 6 month.

