



Technical Information

Style: Still, Red

Varietal(s): 100% Sangiovese Grosso

ABV (%): 14

pH: 3.33

Residual Sugar (g/L): 2.96

Total Acidity(g/L): 6.29

Volatile Acidity(g/L): 0.41

Other Information

Dietary:

Suitable for Vegetarian: No

Suitable for Vegan: No

Allergens: Sulphites

Sustainability:

Organic: No

Biodynamic: No

Sustainable certification: No

Packaging Information

Barcode: 8004645301203

Case Weight (g): 900

Case Dimension (mm): L25 x W16 x H33

Bottle Weight (g): 1400

Bottle Dimension (mm): H30, Dia8

Type of Closure: cork

Vineyard & Viticulture Practice

Casisano Brunello di Montalcino 2019 is produced from 100% Sangiovese Grosso grown on the Casisano estate, surrounded by century-old forests at 480 metres altitude in the hills south-east of Montalcino. The wine comes from nine hectares of vineyards dedicated exclusively to Brunello production. The Cordon Spur-trained vines have south-east exposure and grow on mixed soils rich in stones and gal-estro, the schistous clay that contributes structure, minerality and ageing potential to Brunello di Montalcino.

Vintage Notes

2019 began with winter temperatures slightly above recent averages. Budding took place at the usual time, although spring slowed vegetative development by around two weeks. Summer brought little significant rain and moderate temperatures, with only two days reaching 35°C. Water reserves and limited heat peaks allowed slow, even ripening. Early September rain delayed harvest and helped moderate alcohol levels. Sangiovese was picked in excellent health in early October.

Vinification

Casisano Brunello di Montalcino 2019 is made using traditional vinification, with maceration on the skins for around 25 days. The wine is then matured for three years in Slavonian oak casks with a maximum capacity of 60 hectolitres, followed by a minimum of six months in bottle before release. This long ageing regime supports structure, aromatic development and tannin integration, while preserving the freshness, minerality and longevity expected of Brunello di Montalcino.

Tasting Notes

Intense ruby in colour. The nose opens with elegant complexity, showing fresh red fruit and spice. The palate is harmonious and structured, with excellent acidity, firm but balanced tannins and clear mineral definition. Full-bodied yet refined, it carries aromatic persistence across both nose and palate, combining Sangiovese freshness with depth and poise. The finish is long, elegant and persistent, with the finesse and structure for extended ageing.

Food Pairing

Pair with rich game dishes, grilled red meats, roast lamb, wild boar ragù, braised beef, mushroom dishes, mature cheeses, aged Pecorino or classic Tuscan meat sauces.