



Packaging Information

Barcode: 8004645303207

Case Weight (g): 1272

Case Dimension (mm): L27 x W20 x H33

Bottle Weight (g): 1800

Bottle Dimension (mm): H31, Dia8

Type of Closure: cork

Technical Information

Style: Still, Red

Varietal(s): 100% Sangiovese Grosso

ABV (%): 14

pH: 3.5

Residual Sugar (g/L): 1.7

Total Acidity(g/L): 5.58

Volatile Acidity(g/L): 0.43

Other Information

Dietary:

Suitable for Vegetarian: No

Suitable for Vegan: No

Allergens: Sulphites

Sustainability:

Organic: No

Biodynamic: No

Sustainable certification: No

Vineyard & Viticulture Practice

Casisano Colombaiolo Brunello di Montalcino Riserva 2017 is produced from 100% Sangiovese Grosso grown in the finest plot of the Colombaiolo vineyard, one of the highest sites in the Brunello di Montalcino denomination. The Cordon Spur-trained vines are planted at a density of 5,000 plants per hectare. The soils are rich in galestro, a schistous clay, with sandstone insertions. This single-plot origin gives Colombaiolo its combination of structure, elegance, harmony and long ageing potential.

Vintage Notes

2017 followed a rainy winter with average temperatures, then a fresh, mild spring marked by a significant temperature drop in late April. Summer rainfall was limited, although cool July nights helped compensate for water shortage. Rain in early September, together with mild temperatures, prevented overly rapid final ripening and supported balanced aromas and anthocyanin stability. Sunny October created ideal harvest conditions.

Vinification

Fermentation took place at controlled temperatures of 28–30°C in 70-hectolitre wooden vats for 20 to 25 days, with daily pumping over and long délestages. The wine was matured for four years: the first year in first-fill tonneaux, followed by three years in 18- and 25-hectolitre Slavonian oak casks. It then underwent at least six months of bottle ageing before release. This extended maturation supports depth, structure and Riserva-level complexity.

Tasting Notes

Deep, intense ruby in colour, with garnet tinges. The nose is fine and complex, combining fruit with sweet spice from long ageing. The palate is dry and austere, with ripe, velvety tannins and excellent balance between structure and elegance. Full-bodied and refined, it shows depth, freshness and harmony without heaviness. The finish is long, fresh and persistent, with the complexity and poise expected from a Brunello di Montalcino Riserva.

Food Pairing

Pair with red meats, braised beef, game, roast venison, mushroom or truffle dishes, aged Pecorino, very mature cheeses, wild boar ragù or slow-cooked Tuscan dishes.