



Packaging Information

Barcode: 8004645302200

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

Technical Information

Style: Still, Red

Varietal(s): 100% Sangiovese Grosso

ABV (%): 13.5

pH: 3.4

Residual Sugar (g/L): 2.68

Total Acidity(g/L): 6.07

Volatile Acidity(g/L): 0.36

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 Rosso di Montalcino is made from 100% Sangiovese Grosso grown at Podere Casisano, at 480 metres above sea level in the hills south-east of Montalcino. The vineyards are well ventilated, trained by Cordon Spur and planted with south-easterly exposures. The soils are varied in origin, rich in stones and galestro, a schistous clay typical of Montalcino. This high-altitude setting supports freshness, structure and the fragrant red-fruit profile associated with Sangiovese from the estate.

Vintage Notes

NA

Vinification

Casisano Rosso di Montalcino is made using traditional maceration on the skins for 12 days. The wine is then matured for eight months in Slavonian oak casks, followed by six months of bottle ageing before release. This approach supports the wine's natural Sangiovese freshness and structure while allowing fruit purity, spice and tannin balance to integrate.

Tasting Notes

Deep ruby red in colour, with attractive transparency. The nose is complex, showing violet, plum and red berry fruit, supported by delicate spice. The palate is dry and balanced, with fresh acidity, well-managed tannins and a clear Sangiovese profile. Medium-bodied and approachable, it combines fragrant fruit with good structure and a fresh, persistent finish. This is a versatile Rosso di Montalcino with immediate appeal and classic Tuscan character.

Food Pairing

Pair with pasta or risotto with meat sauce, grilled red meats, Italian cold cuts, roast pork, tomato-based dishes, mushroom pasta, Pecorino, salumi or rustic Tuscan cooking.