

FAMIGLIA
CASTELLANI

ESTRI DI VIGNA DAL 1903



Collezione Collesano

The "Collesano Collection" celebrates the Tuscan winemaking tradition and the passion of the Castellani family for Art and Nature. Andrea Collesano's evocative graphics are associated with the most famous Tuscan wines of great value created to pair with the finest cuisine.

BRUNELLO DI MONTALCINO

DOCG

Region Tuscany
Alcohol 14%
Grapes Sangiovese

VINIFICATION AND REFINEMENT

Brunello di Montalcino is the result of the enological expression of an area with a longstanding wine tradition. The wine goes through an extended maceration period where color and flavor are extracted from the skins. Following fermentation, the wine is then aged in oak storage containers for a minimum period of 24 months (that impart little oak notes and generally produce a more round and austere wine) and at least 4 months of refinement in bottle. Brunello can be released to consumers from 1 January of the year following the five-year period calculated considering the year of harvesting.

WINE DESCRIPTION

Colour: Intense ruby red colour with garnet hues.

Bouquet: Intense and characteristic, ethereal and complex, fruity and oaky, with balsamic overtones.

Taste: Full-bodied, luscious and well-structured with long finish.

FOOD PAIRINGS

It is an excellent wine for beef, pork but also for cheese like Tuscan ewe-cheese, Parmesan cheese and spicy Gorgonzola. It is also extremely good with dishes of meat of the international cuisine, with sauces made from mushrooms and truffles, excellent with furred game and game birds too. Brunello is also suitable for "meditation wine" above all if of the best vintages, well conserved and at the top of their qualitative evolution. Service Temperature: 18/20°C.

AWARDS

90 pts: Luca Maroni 2021 – vintage 2015

90 pts: Andreas Larsson blindtasted.com 2018 – vintage 2013

92 pts: Andreas Larsson blindtasted.com 2017 – vintage 2010



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