



BRUNELLO DI MONTALCINO RIO CASSERO

Toscana, Italy

Caparzo

<http://www.caparzo.it>

Method & Production

Grapes for Rio Cassero are sourced from Caparzo's 2 Brunello estates, Caparzo and Il Cassero, offering a great classical expression of Brunello that's fantastic value. Traditional fermentation is followed by 3 years aging in large format Slovenian oak and a further 1 year in bottle.

Tasting Notes

Vibrant red color with alluring aromas of red fruits especially red cherry, fresh and dried herbs, spices and a touch of licquorice. Fresh, well blanced, persitent on the palatte. The red fruits carry through, with a touch of garrigue and spice on the finish.

Food Matching

Rabbit ragu with parpadelle, roast meat, roast portobello mushrooms with polenta and thyme. Works well with aged pecorinos.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
Red Wine									
CA9316	Brunello di Montalcino Rio Cassero	Sangiovese	2016	13.5%	Cork	6X0.75lt	No	No	No