



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 | Natural |
|-----------------|------------------------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Red Wine | | | | | | | | | | |
| CA9319 | Brunello di Montalcino Rio Cassero | Sangiovese | 2019 | 13.5% | Cork | 6X0.75lt | No | No | No | No |