



Casanova di Neri
Toscana IGT



ANNATA

2022

APPELLATION

Toscana IGT

GRAPE VARIETY

60% Vermentino, 40% Grechetto

VINTAGE NOTES

HARVEST

Manual, September

VINIFICATION

Manual selection of the grapes first and - after destemming - by optic selector. Spontaneous fermentations without the use of added yeasts in steel fermenters at a controlled temperature for 12 days.

ALCOHOL/VOL

11,5%

SERVICE TEMPERATURE (°C)

8-10°