



Casanova di Neri

IR ROSSO

Toscana IGT



VINTAGE NOTES

Winter 2020 has been characterized by mild temperatures and less than average precipitations. The return of cold temperatures at the end of March has slowed down the vegetative cycle, so the budding has taken place at the same time of the previous vintages. Spring has followed normally, with a mild climate, and flowering and fruit set taking place under optimal conditions. In the month of June there have been good rainfalls. The summer has been hot and sunny, without excessive temperatures. All these conditions have contributed to a slow and consistent ripening of the grapes.

VINTAGE

2018

APPELLATION

Toscana IGT

GRAPE VARIETY

Sangiovese

GIOVANNI NERI TASTING NOTES

Great elegance and freshness, distinguished by the usual great drinkability and pleasantness of each Casanova di Neri Irrosso. It shows the usual purplish ruby red, intense and bright. On the nose, small intense red fruits prevail, followed by spicy notes and a great aromatic harmony. On the palate is soft, with an excellent tannic structure, enveloping and very drinkable.

HARVEST

Manual, second week of September.

AGEING IN OAK BARRELS

15 months

ALCOHOL/VOL.

14°

VINIFICATION

Manual selection of the grapes first and - after destemming - by optic selector. After that, spontaneous fermentation without added yeasts follows and maceration is facilitated by frequent pressing. Everything takes place in conical steel vats at controlled temperature for 18 days.

TOTAL ACIDITY

5,50

BOTTLING LOT.

820

SERVICE TEMPERATURE (°C)

16 - 17°

DRY EXTRACT (g/lt)

31,4