Casanova di Neri

IRROSSO Toscana IGT



VINTAGE NOTES

Winter 2020 has been characterized by mild temperatures and below average rainfalls. The return of cold temperatures at the end of March has slowed down the vegetative cycle, still the budding has taken place at the same time as the previous vintages. Spring has followed normally, with a mild climate. Flowering and fruit setting have occurred under optimal conditions. In the month of June there have been optimal rainfalls, while 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
2020
APPELLATION
Toscana IGT
GRAPE VARIETY
Sangiovese and Cabernet Sauvignon
GIOVANNI NERI TASTING NOTES
Irrosso di Casanova di Neri stands out once again for its unmistakable pleasantness and its prettiness and great drinkability. At the sight it is purplish ruby red, intense and bright. On the nose there are spicy notes and intense small red fruits. On the palate its excellent tannic structure, enveloping and highly drinkable, is in harmony with its beautiful softness.
HARVEST
Manual, 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.
DRY EXTRACT
34,7
TOTAL ACIDITY
6,03
BOTTLING LOT.
422
SERVICE TEMPERATURE
16 - 17°

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