Casanova di Neri

IRROSÈ Toscana IGT



VINTAGE NOTES

The 2018 vintage was characterized by a winter with cold temperatures which led to a delay in budding of about a week compared to the average of previous years. Spring was characterized by abundant rainfall especially in the month of May. Flowering took place in the fourth week of May, the initially cool summer continued with higher temperatures in June and July without ever having excessive peaks. The strong temperature variations between day and night before the harvest favored a slow and constant ripening of the grapes.

VINTAGE
2018
APPELLATION
Toscana IGT
GRAPES VARIETY
100% Sangiovese
HARVEST
Manual in September
VINIFICAZIONE
12 hours of contact with the skins, followed by white fermentation in steel. 6 months in steel and then in the bottle.
ALCOHOL /VOL.
13,5°
DRY EXTRACT (g/lt)
20,4

GIOVANNI NERI TASTING NOTES
The 2018 vintage presented a cool spring with the right amount of rainfall followed by a mild summer which led to the harvest in early September of very well balanced grapes. The bouquet is charming, marine, followed by hints of pink and violet. On the palate the intensity and succulence persist for a long time, followed by a savory note that makes you want to drink it.
TOTAL ACIDITY
5,83
BOTTLING LOT.
419
SERVICE TEMPERATURE (°C)
8-10°