



Casanova di Neri
Toscana IGT



VINTAGE

2022

APPELLATION

Toscana IGT

GRAPE VARIETY

100% Sangiovese

HARVEST

Manual, in September 2 weeks earlier than the Sangiovese for red wines.

ALCOHOL/VOL

11,5%

VINIFICATION

12 hours of contact with the skins, followed by white fermentation in steel. 6 months in steel and then in the bottle.

TOTALE ACIDITY

5,8

SERVICE TEMPERATURE (°C)

8-10°

DRY EXTRACT (g/lt)

20,4