Casanova di Neri

# IRROSÈ 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