Casanova di Neri

Rosso di Montalcino



VINTAGE NOTES

Winter was marked by mild temperatures with rainfall in average with previous years. Stable and sunny March and April were followed by a singular May with very low temperatures and abundant rainfall. All these factors contributed to delaying flowering and fruit set of few days. June and July were warm and dry with high peaks which made possible to recover the vegetative delay. The abundant spring rainfall and the warm and stable August allowed a smooth ripening of the grapes.

VINTAGE
2019
APPELLATION
Rosso di Montalcino DOC
GRAPE VARIETY
100% Sangiovese
GIOVANNI NERI TASTING NOTES
A generous vintage, pleasant and very drinkable even now. Rosso di Montalcino 2019 presents itself with a bright and intense red color. The nose releases hints of berries, on which cherry and raspberry stand out. On the palate is seductive, rich and full, in full harmony with 2019. The salty and balanced finish is well supported by an acidity that suggests a long life.
HARVEST
Manual, first week of September.
AGEING IN OAK BARRELS
18 months
ALCHOOL/VOL.
14,5°

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 (g/lt)
29,9
TOTAL ACIDITY
5,7
BOTTLING LOT.
920
SERVICE TEMPERATURE (°C)
16 - 17°

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