



VINTAGE NOTES

The winter of 2018 was very cold, with temperatures so low that bud break occurred a week later than had been the norm for previous years. Spring rainfall was plentiful. The vines bloomed in the final week of May. Summer began cool, and June and July went by without extreme heat. A large range in diurnal temperatures in the period prior to harvest allowed the grapes to mature slowly and steadily.

VINTAGE

2018

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 2018 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 2018. 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

15 months

ALCOHOL/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)

30,1

TOTAL ACIDITY

5,7

BOTTLING LOT.

120

SERVICE TEMPERATURE (°C)

16 - 17°