



Casanova di Neri

Rosso di Montalcino



VINTAGE NOTES

2021 winter was marked by mild temperatures and average rainfall. The germination took place between the last week of March and the first of April. Spring continued with a return of cold which slowed the development of vegetation. May and June were hot and dry and they allowed the plants to catch up. The ripening continued regularly and the harvest began in the second week of September.

VINTAGE

2021

APPELLATION

Rosso di Montalcino DOC

GRAPE VARIETY

100% Sangiovese

GIOVANNI NERI TASTING NOTES

The Rosso di Montalcino 2021 shows an intense and lively red color. On the nose there is a great concentration of young red fruit, followed by spices and cherries. In the mouth it is round, enveloping and full. The finish is sweet and fruity, balanced by a present acidity that suggests a bright future.

HARVEST

Manual, second week of September.

ALCOHOL/VOL.

14,5%

DRY EXTRACT (g/lt)

32

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.

TOTAL ACIDITY

5,22

BOTTLING LOT.

922

SERVICE TEMPERATURE (°C)

16-17°