Casanova di Neri

Rosso di Montalcino



VINTAGE NOTES

Winter 2022 was characterized by low temperatures and almost no precipitation. Bud break occurred in the first week of April, on average with previous years. Spring continued with above average temperatures which favored vegetative development and early flowering. May and June were dry with classic summer temperatures. The rains that arrived at the end of July and August allowed the vines to complete maturation in a balanced and constant way. The harvest began in the first ten days of September.

VINTAGE
2022
APPELLATION
Rosso di Montalcino DOC
GRAPE VARIETY
Sangiovese 100%
GIOVANNI NERI TASTING NOTES
The 2022 Montalcino red shows itself with a beautiful young and lively red. On the nose it is pleasantly fruity, with small red fruits and spices. On the palate it is refined and round, the tannins are in perfect balance with the acidity. All these characteristics give life to a Rosso di Montalcino of great finesse and complexity.
HARVEST
Manual, second week of September.
ALCHOOL/VOL.
14%
DRY EXTRACT (g/lt)
30,9

VINIFICATION
We select the bunches manually before de-stemming and selecting the grapes with an optical 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
5,31
BOTTLING LOT.
1123
SERVICE TEMPERATURE (°C)
16 - 17°

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