Casanova di Neri

Rosso di Montalcino



VINTAGE NOTES

The winter of 2024 was characterised by mild temperatures and average rainfall. Spring was particularly wet; this resulted in steady but slower vegetative growth, leading to normal budbreak and flowering that was later than the average of previous years. June, July and August were marked by high temperatures and a lack of rainfall. The arrival of rain followed by a drop in temperatures in September slowed down sugar accumulation and ensured optimal completion of phenolic ripening, leading to a harvest that began in the third week of September and concluded in late October.

VINTAGE
2024
APPELLATION
Rosso di Montalcino DOC
GRAPE VARIETY
Sangiovese 100%
GIOVANNI NERI TASTING NOTES
With its youthful, vibrant red colour, the result of a cool vintage of great finesse, the 2024 Montalcino red offers aromas of fresh red fruit and floral notes on the nose. On the palate, it is full-bodied and enjoyable, rich and elegant, with a dense tannic structure and a lingering, pleasant finish.
HARVEST
Manual, second week of September.
ALCHOOL/VOL.
13%
DRY EXTRACT (g/lt)
32,8

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
6,30
BOTTLING LOT.
126
SERVICE TEMPERATURE (°C)
16 - 17°

Az. Ag. Casanova di Neri Podere Fiesole, 53024 Montalcino SI • +39 0577 834455 • info@casanovadineri.com