Casanova di Neri

PIETRADONICE TOSCANA IGT



Through decades of accumulated experience and the desire to create a great Cabernet Sauvignon in Montalcino, Casanova di Neri presents Pietradonice. The objective was to plant this international variety in the area south-east of Montalcino, still expressing the personality that distinguished our vineyards. This Cabernet Sauvignon is shaped by the power of the land, careful vineyard work and wisdom in the cellar producing a wine in which the territory excels at blending. The 2000 vintage was the first produced. The name comes from the very rich stone found in the earth.

GIOVANNI NERI TASTING NOTES

Despite the young age the Pietradonice 2016 already shows the potential of a great vintage. Deep in color as well as in flavor with a bright red fruit mixed with spices this Pietradonice is complex and luminous: on the palate the power of Cabernet perfectly blends with the acidity and tannins for a long ageing potential. Very long finish and aftertaste.
It should be served at 16-17 C°, opening the bottle at least 2 hours in advance or alternatively decanting gently.

VINTAGE NOTES

The 2016 vintage is the perfect balance among elegance, opulence, structure and complexity.
Winter was warmer than average with some rain in February while budding was regular during the first week of April. Flowering took place on the last week of May with sunnier days, following a mild summer with sporadic rainfall. Ripening process was slowly but consistent, also thanks to the big range between day and night temperatures right before harvest.

VINTAGE
2016
APPELLATION
Toscana IGT
GRAPE VARIETY
100% Cabernet Sauvignon
HARVEST
Manual, in October 2016.
AGEING IN OAK BARRELS
18 months
ALCHOOL/VOL.
14,5°
DRY EXTRACT (g/lt)
33,7

VINIFICATION
Manual selection of the grapes first and - after destemming - by optic selector, followed by a spontaneus fermentation without the addition of artificial yeast. Maceration is assisted by a falling down system, and everything is carried out inside open cone-shaped and temperature controlled fermenters for 18 days.
TOTAL ACIDITY
5,39
BOTTLING LOT.
718
SERVICE TEMPERATURE (°C)
16 - 17°

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