



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.

VINTAGE NOTES

Pietradonice 2015 shows itself with a high aromatic complexity that turns around a vibrant red fruit, and an intense ruby red color. This wine is enjoyable since the release but capable of a long bottle ageing at the same time as it combines velvety tannins, acidity and freshness, with a powerful and endless finish. It should be served at 16-17 C°, opening the bottle at least 2 hours in advance or alternatively decanting gently.

VINTAGE

2015

APPELLATION

Toscana IGT

GRAPE VARIETY

100% Cabernet Sauvignon

HARVEST

October 2015

VINIFICATION

Fermentation and maceration time: natural, using only gravity (no pumps) to get grapes in to open cone-shaped fermenters, with falling down system for 18 days.

AGEING IN OAK BARRELS

It was aged in oak barrels for 18 months, 15 months in bottle

ALCOHOL/VOL.

14°

DRY EXTRACT (g/lt)

34,4

TOTAL ACIDITY

6,07

BOTTLING LOT.

217

SERVICE TEMPERATURE (°C)

16 - 17°