Casanova di Neri

PIETRADONICE TOSCANA IGT



Pietradonice, a wine with a distinct character and marked personality, is born from our vineyards and truly possesses the unmistakable Casanova di Neri style. Cabernet Sauvignon is forged by the strength of the territory, the careful work in the vineyard and wisdom in the cellar: a wine in which the territory prevails over the grapes. The 2000 vintage was the first produced and the name, Pietradonice, is due to the soil, particularly rich in this stone.

VINTAGE
2013
APPELLATION
Toscana IGT
GRAPE VARIETY
100% Cabernet Sauvignon
VINTAGE NOTES
PietradOnice 2013 comes from a season that began with a not particularly cold winter followed by a rainy spring and a cool summer with good alternation of sun and moderate rainfall. All this has led to a delay in maturation but also to a balanced vintage, particularly elegant and of great finesse.
HARVEST
From 9th to 13th of October, 2013
ALCHOOL/VOL.
13,90°
DRY ESTRACT
31,6

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 agend in oak barrels for 18 months, 15 months in bottle
BOTTLING LOT.
915
SERVICE TEMPERATURE (°C)
16 - 17°
TOTAL ACIDITY
6,6

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