



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
HARVEST	From 9th to 13th of October, 2013
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.	13,90°
DRY EXTRACT	31,6
TOTAL ACIDITY	6,30
BOTTLING LOT.	915
SERVICE TEMPERATURE C°	16 - 17°