



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

ALCOHOL/VOL.

13,90°

DRY EXTRACT

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

BOTTLING LOT.

915

SERVICE TEMPERATURE (°C)

16 - 17°

TOTAL ACIDITY

6,6