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 NOTES

2017 vintage will be remembered as one of the most distinctive in recent years. The winter was pleasantly mild with temperatures above the average of previous years, and low rainfall. The combination of these factors led to decidedly early budding compared to the norm. A warm and dry month of March accompanied the development of the vegetative cycle. At the end of April, temperatures dropped significantly to almost zero degrees, without however damaging the plants. In June, some rains followed the flowering phase which took place regularly. July and August were rainless, and temperatures rose above average. The yields of the 2017 vintage showed a decrease in quantity compared to previous harvests, however, they produced wonderfully healthy grapes with ideal ripeness.

VINTAGE
2017
APPELLATION
Toscana IGT
GRAPE VARIETY
100% Cabernet Sauvignon
GIOVANNI NERI TASTING NOTES
Young and intense, dark ruby red. The nose is highly complex, expressing hints of ink, powerful and at the same time complex red fruit. The tanninic texture is thick and consistent, silky and round, the finish is of rare persistence, suggesting a remarkable aging potential.
HARVEST
Manual in the last week of September.
AGEING IN OAK BARRELS
18 months
ALCHOOL/VOL.
15°

VINIFICATION
Manual selection of the grapes first and - after destemming - by optic selector. After that, spontaneous fermentation without added yeasts follows and maceration is facilitated by frequent pressing. Everything takes place in conical steel vats at controlled temperature for 18 days.
TOTAL ACIDITY
5,78
BOTTLING LOT.
1219
SERVICE TEMPERATURE (°C)
16 - 17°
DRY EXTRACT (g/lt)
38,9

Az. Ag. Casanova di Neri Podere Fiesole, 53024 Montalcino SI • +39 0577 834455 • info@casanovadineri.com