Casanova di Neri

PIETRADONICE TOSCANA IGT



It is sourced from the vineyards located on the the southern slope of Montalcino, in the vineyards of "Pietradonice" and "Le Cetine" and from one of our massal selection of Sangiovese.

VINTAGE
2010
APPELLATION
Toscana IGT
GRAPE VARIETY
100% Cabernet Sauvignon
VINTAGE NOTES
It shows itself superbly creamy in the taste, enveloping and complex in the perfumes, deep in the substance but able to express itself in a complete and tasty way to be enjoyed as it is in the style of our Winery. It will have a very long evolution in the next years.
ALCHOOL/VOL.
15°
DRY EXTRACT (g/lt)
32,2
TOTAL ACIDITY
5,8

HARVEST
October 7 th to 15th, 2010.
VINIFICATION
Fermentation and maceration time 13 days.
AGEING IN OAK BARRELS
It was agend in oak barrels for 19 months, 18 months in bottle.
SERVICE TEMPERATURE (°C)
16 - 17°
BOTTLING LOT.
1212