



*Casanova di Neri*

## PIETRADONICE

Toscana IGT

It is sourced from our Cabernet-Sauvignon planted in the southern slope of Montalcino in the vineyard of "Pietradonice" and "Le Cetine". Accurate agronomic management, right plant density, uniqueness of microclimate and soil attributes have given a wine of extraordinary analytic values which has been aged for 18 months in small oak barrels. The PietradOnice is a new interpretation of the Cabernet-Sauvignon in Montalcino area being born from a "vineyard" project which wanted to confront it self with and "international grape variety".



<b>VINTAGE</b>	2009
<b>APPELLATION</b>	Toscana IGT
<b>GRAPE VARIETY</b>	100% Cabernet Sauvignon
<b>VINTAGE NOTES</b>	A deep red wine with complex and magnificent aromatic chiaroscuro, which is conveying its uniqueness of territory in a profusion of perfumes, density of the tannins perfectly melted in a sweet and very long persistence of the taste. The PietradOnice 2007 is particularly elegant and of great delicacy, fruit of a harvest which gave perfectly ripe grapes.
<b>HARVEST</b>	October 7 to 15, 2009.
<b>VINIFICATION</b>	Fermentation and maceration time 13 days.
<b>AGEING IN OAK BARRELS</b>	It was aged in small oak barrels for 19 months.
<b>ALCOHOL/VOL.</b>	14,90°
<b>DRY EXTRACT</b>	35,60
<b>TOTAL ACIDITY</b>	6,00
<b>BOTTLING LOT.</b>	1113
<b>SERVICE TEMPERATURE C°</b>	16 - 17°