



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

2006

APPELLATION

Toscana IGT

GRAPE VARIETY

100% Cabernet Sauvignon

HARVEST

October 7th to 9th 2006

VINIFICATION

Fermentation and maceration time 15 days.

AGEING IN OAK BARRELS

It was aged in small oak barrels for 18 months.

ALCOHOL/VOL.

15°

DRY EXTRACT (g/l)

33,1

TOTAL ACIDITY

5,1

BOTTLING LOT.

049

SERVICE TEMPERATURE (°C)

16 - 17°