Casanova di Neri

PIETRADONICE TOSCANA IGT



A wine born from our cabernet sauvignon in the vineyards south of Montalcino where a combination of careful farming practices, the right ratio of vines, the unique microclimate and soil components have resulted in a wine of exceptional analytical values. It stands as an interpretation of this variety in Montalcino, the fruit of a vineyard project eager to confront itself with an "international" grape variety.

VINTAGE
2003
APPELLATION
DOC
GRAPE VARIETY
90% Cabernet Sauvignon, 10% Sangiovese.
HARVEST
Cabernet Sauvignon September 2 and 3; 2003 Sangiovese September 18, 2003.
VINIFICATION
Fermentation and maceration time: Cabernet Sauvignon 15 days; Sangiovese 18 days.
AGEING IN OAK BARRELS
It was agend in small oak barrels for 18 months.
ALCHOOL/VOL.
15°

VINTAGE NOTES
A profound red wine, with a complex, a superb aromatic chiaroscuro the uniqueness of the territory in its richness of flavours, its fulsome tannins perfectly melded in the smooth persistent length of its taste. Particularly elegant and with great fineness, it is the fruit of a high- level vintage that led to the harvest of grapes with the perfect level of ripeness.
DRY EXTRACT (g/lt)
41
TOTAL ACIDITY
5,40
SERVICE TEMPERATURE (°C)
16 - 17°

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