



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.
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.
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 aged in small oak barrels for 18 months.
ALCOHOL/VOL.	15,21°
DRY EXTRACT	48,10
TOTAL ACIDITY	5,76
BOTTLING LOT.	049
SERVICE TEMPERATURE C°	16 - 17°