Casanova di Neri

# PIETRADONICE TOSCANA IGT




*It is sourced form 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".*

**VINTAGE**
2007
**APPELLATION**
Toscana IGT
**GRAPE VARIETY**
100% Cabernet Sauvignon
**HARVEST**
October 12 and 13, 2007
**VINIFICATION**
Fermentation and maceration time 15 days.
**AGEING IN OAK BARRELS**
It was agend in small oak barrels for 18 months.
**ALCHOOL/VOL.**
15°

**VINTAGE NOTES**
A deep red wine with complex and magnificent aromatic chiaroscuro, whichis conveying is 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.
**TOTAL ACIDITY**
5,1
**BOTTLING LOT.**
097
**SERVICE TEMPERATURE (°C)**
16 - 17°
**DRY EXTRACT (g/lt)**
33,2

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