



Casanova di Neri

PIETRADONICE TOSCANA IGT



With Pietradonice, Casanova di Neri makes a great international variety its own. Cabernet Sauvignon is well known for its ability to reflect, interpret and be forged by a territory. Casanova di Neri's expertise in the vineyard and the cellar prove, once again, how a unique terroir can craft unique wines. A wine of decisive character and striking personality is the child of a special microclimate and a soil found nowhere else, one that contains the fragments of onyx that lend their name both to the vineyard and the wine itself. This is a magnificent red of immense depth, with huge aromas, fragrance and flavours. Its tannins are supremely elegant, conveying a sweet aftertaste that lingers in the mouth.

VINTAGE NOTES

Winter 2020 has been characterized by mild temperatures and below average rainfalls. The return of cold temperatures at the end of March has slowed down the vegetative cycle, still the budding has taken place at the same time as the previous vintages. Spring has followed normally, with a mild climate. Flowering and fruit setting have occurred under optimal conditions. In the month of June there have been optimal rainfalls, while the summer has been hot and sunny, without excessive temperatures. All these conditions have contributed to a slow and consistent ripening of the grapes.

VINTAGE

2020

APPELLATION

Toscana IGT

GRAPE VARIETY

100% Cabernet Sauvignon

GIOVANNI NERI TASTING NOTES

Intense and deep purple red color. The nose is striking, with hints of dark red fruit, among which raspberries stand out, as well as violet. On the palate, balance reigns supreme. The tannins and acidity are perfectly integrated with the richness and silkiness of this vintage. Finish is long-lasting and fresh.

HARVEST

Manual in the last week of September.

AGEING IN OAK BARRELS

18 months

ALCOHOL/VOL.

14,5%

VINIFICATION

Manual selection of the grapes first and - after destemming - by optic selector. After that, spontaneous fermentation without added yeasts follows and maceration is facilitated by frequent pressing. Everything takes place in conical steel vats at controlled temperature for 18 days.

TOTAL ACIDITY

6,66

BOTTLING LOT.

323

SERVICE TEMPERATURE (°C)

16-17°

DRY EXTRACT (g/lt)

35,7