



Casanova di Neri

GIOVANNI NERI

ROSSO DI MONTALCINO DOC



VINTAGE	2020
APPELLATION	Rosso di Montalcino DOC
GRAPE VARIETY	Sangiovese 100%
HARVEST	Manual, September 2020
VINIFICATION	We select the bunches manually before de-stemming and selecting the grapes with an optical 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.
AGEING IN OAK BARRELS	15 Months
ALCOHOL/VOL.	14°
DRY EXTRACT	32,3
TOTAL ACIDITY	6,06
BOTTLING LOT.	1221
SERVICE TEMPERATURE C°	16-18°



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GIOVANNI NERI TASTING NOTES

It's been the third harvest of this vineyard of Casanova di Neri. Located in the area of Sesta, one of the most important and renowned territories in Montalcino, the plot was purchased in 2017, chosen for its magnificent exposure, and its very old vines, of almost 50 years of age. A lively and bright red color. The nose is stunned by the complexity of the 2020 vintage: strawberry and dark cherry dominate the rich bouquet of small red fruits. The palate is harmonic, elegant, and extremely balanced. The young tannins, well integrated with a perceivable acidity, display a great silky texture.

VINTAGE NOTES

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