



*Casanova di Neri*

## GIOVANNI NERI

ROSSO DI MONTALCINO DOC

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<b>VINTAGE</b>	2019
<b>APPELLATION</b>	Rosso di Montalcino DOC
<b>GRAPE VARIETY</b>	Sangiovese 100%
<b>HARVEST</b>	Manual, September 2019
<b>VINIFICATION</b>	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.
<b>AGEING IN OAK BARRELS</b>	15 Months
<b>ALCOHOL/VOL.</b>	14,5°
<b>DRY EXTRACT</b>	29,6
<b>TOTAL ACIDITY</b>	5,7
<b>BOTTLING LOT.</b>	1220
<b>SERVICE TEMPERATURE C°</b>	16-18°



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#### **GIOVANNI NERI TASTING NOTES**

Second harvest for this great expression of Sangiovese of Casanova di Neri. A powerful Rosso di Montalcino produced from a vineyard in Sesta area, one of the most important and renowned zone in Montalcino. This vineyard has a magnificent exposure and vines 45 years old. Intense and bright red. The nose is an explosion of red fruit: cherry, strawberry and balsamic herbs. At the mouth the greatness and generosity of 2019 is immediately recognizable: impressive tannic structure and a pleasant acidity. A vintage that can already be appreciated now but that will give its best after a few years.

#### **VINTAGE NOTES**

Winter was marked by mild temperatures with rainfall in average with previous years. Stable and sunny March and April were followed by a singular May with very low temperatures and abundant rainfall. All these factors contributed to delaying flowering and fruit set of few days. June and July were warm and dry with high peaks which made possible to recover the vegetative delay. The abundant spring rainfall and the warm and stable August allowed a smooth ripening of the grapes.