Casanova di Neri

Rosso di Montalcino GIOVANNI NERI



GIOVANNI NERI TASTING NOTES

Translucent bright red. The distinctive traits of a vintage like 2018 emerge immediately in the aroma, which will immediately give great satisfaction and will surprise even more those who will be more patient. Among the many scents of red fruit, strawberry emerges. On the palate, length and flavour go hand in hand, backed by the vigorous tannin and vibrant acidity. A fabulous Rosso di Montalcino to taste now but that will give its best in a few years.

VINTAGE NOTES

2018 vintage was marked by a winter with harsh temperatures which led to a delay in budding of about a week compared to the average of the previous years. Spring was characterized by abundant rainfall especially in May, and flowering took place in the last week of this month. Summer, initially cool, continued with higher temperatures in June and July without ever reaching excessive peaks. The strong day-night temperature variations before the harvest favoured a slow and constant ripening of the grapes. The red Montalcino Giovanni Neri was harvested on 23 September 2018.

VINTAGE
2018
APPELLATION
Rosso di Montalcino DOC
GRAPE VARIETY
Sangiovese 100%
HARVEST
Manual, September 2018
AGEING IN OAK BARRELS
15 Months
ALCHOOL/VOL.
14°
DRY EXTRACT (g/lt)
32,4

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
5,7
BOTTLING LOT.
1519
SERVICE TEMPERATURE (°C)
16-18°

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