Casanova di Neri

Rosso di Montalcino GIOVANNI NERI



VINTAGE NOTES

Winter 2022 was characterized by low temperatures and almost no precipitation. Bud break occurred in the first week of April, on average with previous years. Spring continued with above average temperatures which favored vegetative development and early flowering. May and June were dry with classic summer temperatures. The rains that arrived at the end of July and August allowed the vines to complete maturation in a balanced and constant way. The harvest began in the first ten days of September.

VINTAGE
2022
APPELLATION
Rosso di Montalcino DOC
GRAPE VARIETY
100% Sangiovese
GIOVANNI NERI TASTING NOTES
Deep and young red. The nose shows notes of cherries, raspberries, currants and rose petals. In the mouth it is savory and balanced, a dominant characteristic of the 2022 harvest. The tannins are soft and very fine-grained, the finish is juicy and velvety.
HARVEST
Manual, September 2022
ALCOHOL/VOL.
14%
DRY EXTRACT (g/lt)
32,3

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
6,06
BOTTLING LOT.
1323
SERVICE TEMPERATURE (°C)
16-18°

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