



Casanova di Neri

Rosso di Montalcino GIOVANNI NERI



VINTAGE NOTES

The 2023 vintage began with a relatively mild winter that saw fewer rainfalls than average. The Spring caused a slight advance in the vegetative restart but the following return of low temperatures has moderated the development of the vines. May and June were characterized by abundant rains that allowed for the accumulation of important water reserves and favored the regular growth of vegetation. The summer months were hot and dry without reaching peaks. Therefore, the ripening of the grapes was slow and constant. The harvest started the third week of September.

VINTAGE

2023

APPELLATION

Rosso di Montalcino DOC

GRAPE VARIETY

100% Sangiovese

GIOVANNI NERI TASTING NOTES

Rosso di Montalcino Giovanni Neri 2023 has a splendid clear and brilliant ruby color. Expressive and fragrant, the nose reveals hints of small red fruits, particularly wild strawberries and cherries preserved in alcohol. On the palate, it expresses the best characteristics of the 2023 vintage: finesse, elegance, tension, and silkiness. The finish is generous, ample, and balanced.

HARVEST

Manual, September 2023

ALCOHOL/VOL.

14%

DRY EXTRACT (g/lt)

33,6

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

6,27

BOTTLING LOT.

225

SERVICE TEMPERATURE (°C)

16-18°