



Casanova di Neri

BRUNELLO DI MONTALCINO

ETICHETTA BIANCA DOCG



VINTAGE NOTES

2015 will be remembered as a truly textbook year. Winter was essentially mild with temperatures within the average and abundant rainfall in January and February. The budding occurred in the second week of April. The second part of April and the entire month of May were rich in rainfall and sunny days; all this led to a regular development of the vegetative cycle, to an excellent accumulation of water in the soil and a regular and prosperous flowering that ended around the end of May. June and July were dry and warm, slightly above average. During the second week of August, precipitations lowered the temperatures and helped the ripening process considerably. August and September continued with significant differences in temperature range between day and night which led to a balance between acidity, tannins and almost perfect grape sugars.

VINTAGE

2015

APPELLATION

Brunello di Montalcino DOCG

GRAPE VARIETY

100% Sangiovese

GIOVANNI NERI TASTING NOTES

Bright red, young and intense. The aroma is pleasantly fresh with scents of dark fruit, exotic white fruit and hints of spices. On the palate, depth blends with the perfectly ripe tannins, symbol of an exceptional vintage such as 2015. The finish is greatly balanced, revealing the excellent aging potential.

HARVEST

Manual, last week of September

AGEING IN OAK BARRELS

43 months

AGEING IN BOTTLES

6 months

ALCOHOL/VOL.

14,5°

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 25 days.

DRY EXTRACT (g/lt)

29,9

TOTAL ACIDITY

5,7

BOTTLING LOT.

719

SERVICE TEMPERATURE (°C)

16-17°