



Casanova di Neri

ETICHETTA BIANCA



VINTAGE NOTES

The 2014 is one of most particular and unique year for Casanova di Neri. Winter was unusually warm and rainy, followed by a mild spring with a bit of rainfall. Budding and flowering took place as usual. A cold and rainy August anticipated the end of the season way before than expected. A great defoliation and cluster selection were needed to maintain an excellent health of the grapes. Harvest began during the third week of September with a strict hand sorting to get the healthiest and best ripened bunches.

GIOVANNI NERI TASTING NOTES

The White Label 2014 is extraordinarily unique throughout the history of Casanova di Neri. For the first time since 1978 this Brunello is a blend between White Label, Tenuta Nuova and Cerretalto 2014 grapes. The black and bronze bands on the historical label remind that the last two have not been bottled in this year. The 2014 vintage is one of the most elegant, complex and finest of ever. The color is bright red, and fresh hints of young red fruits mark the intense bouquet. In the mouth everything is perfectly balanced, from the vibrant acidity to the creaminess and the silky consistency. Tannins are extremely fine and precise. Persistent finish and endless aftertaste.

VINTAGE

2014

APPELLATION

Brunello di Montalcino DOCG

GRAPE VARIETY

100% Sangiovese

HARVEST

Manual, from 3/10 to 14/10

AGEING IN OAK BARRELS

43 months

AGEING IN BOTTLES

6 months

ALCOHOL/VOL.

14°

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 24 days.

TOTAL ACIDITY

5,7

BOTTLING LOT.

618

SERVICE TEMPERATURE (°C)

16-17°

DRY EXTRACT (g/l)

32