Casanova di Neri

Brunello di Montalcino WHITE LABEL



VINTAGE NOTES

The 2010 season was characterized by a cool and rainy winter and early spring, with normal budding. The months of May and June were cool and rainy while July, August and September were averagely warm with only one heat peak in mid-July. All this has led to grapes in a complete and balanced maturity as we have not had for years. Perhaps from 1978, the first vintage bottled, to date the most complete Brunello White Label ever produced.

VINTAGE
2010
APPELLATION
Brunello di Montalcino DOCG
GRAPE VARIETY
100% Sangiovese
GIOVANNI NERI TASTING NOTES
Of great finesse, deep, elegant and complex in the style of Casanova di Neri's "WHITE LABEL" Brunello. It expresses itself with red violet fruits. In the mouth it is fine, long and persistent with still young but excellent quality tannins. Perfect with game, braised meats and aged cheeses. A great little story of passion and love for our land and our wine.
HARVEST
Manual, from October 4th to 15th
AGEING IN OAK BARRELS
45 months
AGEING IN BOTTLES
6 months
ALCOHOL/VOL.
14,6°

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 26 days.
DRY EXTRACT (g/lt)
29,14
TOTAL ACIDITY
5,78
BOTTLING LOT.
L1014
SERVICE TEMPERATURE (°C)
16-17°

Az. Ag. Casanova di Neri Podere Fiesole, 53024 Montalcino SI • +39 0577 834455 • info@casanovadineri.com