



Casanova di Neri

Brunello di Montalcino WHITE LABEL



VINTAGE

2009

APPELLATION

Brunello di Montalcino DOCG

GRAPE VARIETY

100% Sangiovese

VINTAGE NOTES

Summer 2009 in these vineyards was cool and sunny. In August the maximum temperature was 34°C. In the same month, 45 mm of rain came.

GIOVANNI NERI TASTING NOTES

Of great finesse, deep, elegant and complex in the style of Casanova di Neri's "Etichetta Bianca" brunello.

HARVEST

Manual, from October 1st to 14th

AGEING IN OAK BARRELS

43 months

AGEING IN BOTTLES

6 months

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.

DRY EXTRACT (g/lt)

32,95

TOTAL ACIDITY

6,2

BOTTLING LOT.

L1013

SERVICE TEMPERATURE (°C)

16-17°

ALCOHOL/VOL.

14°