



*Casanova di Neri*

Brunello di Montalcino WHITE LABEL



#### **GIOVANNI NERI TASTING NOTES**

Bright and intense red color. To the nose, the first impact is ethereal and citrusy. As it opens up, notes of red fruits become evident – particularly cherry, raspberry and black cherry. In the palate the generosity of vintage 2017 becomes evident: the tannins are soft and silky, balanced by a subdued acidity, which perfectly embodies the energy of this sunny vintage. The ending is long and elegant, fresh and harmonious.

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#### **VINTAGE**

2017

#### **APPELLATION**

Brunello di Montalcino DOCG

#### **GRAPE VARIETY**

100% Sangiovese

#### **HARVEST**

Manual in the first week of October

#### **AGEING IN OAK BARRELS**

42 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.

#### **TOTAL ACIDITY**

5,71

#### **BOTTLING LOT.**

821

#### **SERVICE TEMPERATURE (°C)**

16-17°

#### **DRY EXTRACT (g/l)**

31,3