



Casanova di Neri

BRUNELLO DI MONTALCINO

ETICHETTA BIANCA DOCG



VINTAGE	2017
APPELLATION	Brunello di Montalcino DOCG
GRAPE VARIETY	Sangiovese 100%
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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HARVEST	Manual in the first week of October
VINIFICATION	We select the bunches manually before de-stemming and selecting the grapes with an optical 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.
AGEING IN OAK BARRELS	42 months
AGEING IN BOTTLES	6 months



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ALCHOOL/VOL.	14,5°
DRY EXTRACT	31,3
TOTAL ACIDITY	5,71
BOTTLING LOT.	821
SERVICE TEMPERATURE C°	16-17°