



Casanova di Neri

ETICHETTA BIANCA



VINTAGE NOTES

Winter was marked by mild temperatures with rainfall in average with previous years. Stable and sunny March and April were followed by a singular May with very low temperatures and abundant rainfall. All these factors contributed to delaying flowering and fruit set of few days. June and July were warm and dry with high peaks which made possible to recover the vegetative delay. The abundant spring rainfall and the warm and stable August allowed a smooth ripening of the grapes.

VINTAGE

2019

APPELLATION

Brunello di Montalcino DOCG

GRAPE VARIETY

Sangiovese 100%

GIOVANNI NERI TASTING NOTES

Bright red and young. On the nose it is intriguing and generous, notes of bergamot, wild violet, cherry and morello cherry stand out. On the palate it is relaxed and harmonious, intense and succulent. The finish is of great balance, clear, savory and pressing. It presents a great drink but will be best enjoyed in a few years.

HARVEST

Manual, from the middle of September to October

AGEING IN OAK BARRELS

43 months

AGEING IN BOTTLES

6 months

ALCOHOL/VOL.

15%

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 23 days.

DRY EXTRACT (g/lt)

31,4

TOTAL ACIDITY

5,84

BOTTLING LOT.

723

SERVICE TEMPERATURE (°C)

16-17°