



Casanova di Neri

Brunello di Montalcino WHITE LABEL



VINTAGE NOTES

Winter 2020 has been characterized by mild temperatures and below average rainfalls. The return of cold temperatures at the end of March has slowed down the vegetative cycle, still the budding has taken place at the same time as the previous vintages. Spring has followed normally, with a mild climate. Flowering and fruit setting have occurred under optimal conditions. In the month of June there have been optimal rainfalls, while the summer has been hot and sunny, without excessive temperatures. All these conditions have contributed to a slow and consistent ripening of the grapes.

VINTAGE

2020

APPELLATION

Brunello di Montalcino DOCG

GRAPE VARIETY

Sangiovese 100%

GIOVANNI NERI TASTING NOTES

Bright and lively red colour. Its charming nose gives mineral fragrances followed by hints of sour cherry and pink flowers. The juicy palate opens with citrusy sensations enriched by blueberry aromas. Tannins are lively and well-balanced. Its delicious finish is supported by vibrant acidity and crisp young fruitiness.

HARVEST

Manual, from the middle of September to October

AGEING IN OAK BARRELS

43 months

AGEING IN BOTTLES

6 months

ALCOHOL/VOL.

14%

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)

33,8

TOTAL ACIDITY

5,95

BOTTLING LOT.

724

SERVICE TEMPERATURE (°C)

16-17°