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°

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