Casanova di Neri

Brunello di Montalcino WHITE LABEL



VINTAGE NOTES

2021 winter was marked by mild temperatures and average rainfall. The germination took place between the last week of March and the first of April. Spring continued with a return of cold which slowed the development of vegetation. May and June were hot and dry and they allowed the plants to catch up. The ripening continued regularly and the harvest began in the second week of September.

VINTAGE
2021
APPELLATION
Brunello di Montalcino DOCG
GRAPE VARIETY
Sangiovese 100%
GIOVANNI NERI TASTING NOTES
Dark red and brilliant in color, the 2021 Brunello displays notes of small berries, bay leaf, sage, and juniper berries. It is surprisingly juicy yet elegant and engaging at the same time. Structured and impressively long, it displays splendid tannins that enliven the palate and a linear finish that enhances its intensity and spiciness.

HARVEST
Manual, September 2021.
ALCOHOL/VOL.
14,5%
DRY EXTRACT (g/lt)
29,3

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.
TOTAL ACIDITY
5,8
BOTTLING LOT.
1125
SERVICE TEMPERATURE (°C)
16-17°