



*Casanova di Neri*

## TENUTA NUOVA

BRUNELLO DI MONTALCINO DOCG



<b>VINTAGE</b>	2016
<b>APPELLATION</b>	Brunello di Montalcino DOCG
<b>GRAPE VARIETY</b>	Sangiovese 100%
<b>GIOVANNI NERI TASTING NOTES</b>	<b>CONTROLLED POWER</b> Very young deep red. Very intense nose: Hints of red fruit, particularly cherry, are perfectly related to the usual balsamic notes of the Tenuta Nuova. Endless at the palate: Rich, deep and full bodied with an extremely pure fruit. Then savory with a bright acidity masterfully melting with vibrant and pawing tannins. The finish let us understand a very long life for this great vintage.
<b>VINTAGE NOTES</b>	The 2016 vintage is the perfect balance among elegance, opulence, structure and complexity. Winter was warmer than average with some rain in February while budding was regular during the first week of April. Flowering took place on the last week of May with sunnier days, following a mild summer with sporadic rainfall. Ripening process was slowly but consistent, also thanks to the big range between day and night temperatures right before harvest.
<b>HARVEST</b>	Manual, 2nd and 3rd week of September
<b>VINIFICATION</b>	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 24 days.
<b>AGEING IN OAK BARRELS</b>	37 months



# *Casanova di Neri*

<b>AGEING IN BOTTLES</b>	12 months
<b>ALCHOOL/VOL.</b>	14,5°
<b>DRY EXTRACT</b>	32,5
<b>TOTAL ACIDITY</b>	6,1
<b>BOTTLING LOT.</b>	420
<b>SERVICE TEMPERATURE C°</b>	16-17°