



*Casanova di Neri*

## TENUTA NUOVA

BRUNELLO DI MONTALCINO DOCG



### GIOVANNI NERI TASTING NOTES

At first sight, Tenuta Nuova 2013 already shows its potential from the bright red color.

The bouquet is very expressive and intense, with notes of young red fruit, blackberry and the typical balsamic. In the mouth is full body, persistent and rich, with silky tannins and a superb length.

A combination of elegance and power, it should be opened at least 2 hours in advance or alternatively decanting gently.

### VINTAGE

2013

### APPELLATION

Brunello di Montalcino DOCG

### GRAPE VARIETY

100% Sangiovese

### VINTAGE NOTES

2013 began with a delayed budding and flowering, that turned out to be perfect for the following summer, with cool temperatures and sunny days. Rainfall was well spread out all over the season.

This is why the ripening process was slow and steady, producing grapes with balanced and beautiful aromatic expressions.

### HARVEST

Manual, from the 24th of September to the 7th of October 2013

### AGEING IN OAK BARRELS

36 months

### AGEING IN BOTTLES

12 months

### ALCOHOL/VOL.

14,5°

### VINIFICATION

Manual selection of the grapes first and - after destemming - by optic selector, followed by a spontaneous fermentation without the addition of artificial yeast. Maceration is assisted by a falling down system, and everything is carried out inside open cone-shaped and temperature controlled fermenters for 24 days.

### DRY EXTRACT (g/lt)

31,5

### TOTAL ACIDITY

5,9

### BOTTLING LOT.

717

### SERVICE TEMPERATURE (°C)

16-17°