



Casanova di Neri

TENUTA NUOVA

BRUNELLO DI MONTALCINO DOCG



VINTAGE	2013
APPELLATION	Brunello di Montalcino DOCG
GRAPE VARIETY	Sangiovese 100%
GIOVANNI NERI TASTING NOTES	<p>At first sight, Tenuta Nuova 2013 already shows its potential from the bright red color.</p> <p>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.</p> <p>A combination of elegance and power, it should be opened at least 2 hours in advance or alternatively decanting gently.</p>
VINTAGE NOTES	<p>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.</p>
HARVEST	Manual, from the 24th of September to the 7th of October 2013
VINIFICATION	Manual selection of the grapes before and after destemming, 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.
AGEING IN OAK BARRELS	36 months
AGEING IN BOTTLES	12 months
ALCOHOL/VOL.	14,5°



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DRY EXTRACT	31,5
TOTAL ACIDITY	5,9
BOTTLING LOT.	717
SERVICE TEMPERATURE C°	16-17°