Casanova di Neri

Brunello di Montalcino TENUTA NUOVA



VINTAGE NOTES

2012 winter was considered mild until February, when snow and frost hit the area quite heavily. Those conditions provided some water storage in the ground for the rest of the growing season and let the grapes ripen slowly and regularly. Spring and summer were quite dry meaning lower yields compared to previous vintages.
The harvest in Tenuta Nuova vineyards began during the third week of September and continued until the end of the month.
Tenuta Nuova 2012 has balsamic and red fruit notes, while in the mouth shows itself with ripen and silky tannins which are supported by a vibrant finish. It is now enjoyable but capable of ageing for many years. This wine is persistent, velvety, and goes on for minutes once opened.

GIOVANNI NERI TASTING NOTES

Tenuta Nuova 2012 opens on the nose with balsamic notes followed by young red fruit, followed by a pounding tannin on the palate that suggests great aging potential, but which can already be enjoyed now. The finish is of great persistence, silky, which grows with the passing of the minutes. It is strongly recommended to open it a few hours before or to decant it with extreme delicacy.

VINTAGE
2012
APPELLATION
Brunello di Montalcino DOCG
GRAPE VARIETY
100% Sangiovese
HARVEST
Manual, 2nd and 3rd week of September
AGEING IN OAK BARRELS
36 months
ALCHOOL/VOL.
14,5°
DRY EXTRACT (g/lt)
33,9

VINIFICATION
Manual selection of the grapes first and - after destemming - by optic 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.
TOTAL ACIDITY
6
BOTTLING LOT.
716
SERVICE TEMPERATURE (°C)
16-17°