



*Casanova di Neri*

## TENUTA NUOVA

BRUNELLO DI MONTALCINO DOCG



### GIOVANNI NERI TASTING NOTES

Clear aromas of violets, ripe black cherries, aromatic herbs, balsamic notes, eucalyptus and rosemary. Important but silky and dense tannins, very long and persistent with a sweet finish as in its style. All fused with great harmony. High aging potential even if it already offers an excellent drinkability. It is strongly recommended to open it a few hours before or to decant it with extreme delicacy.

### VINTAGE

2011

### APPELLATION

Brunello di Montalcino DOCG

### GRAPE VARIETY

100% Sangiovese

### VINTAGE NOTES

The seasonal trend of 2011 (cool May, June and first half of July, very hot second half of July and above all August) brought the grapes of Tenuta Nuova to an excellent maturity of the polyphenols, with fairly high sugars while maintaining good acidity.

### HARVEST

Manual, from September 18th to October 3rd

### AGEING IN OAK BARRELS

36 months

### AGEING IN BOTTLES

15 months

### ALCOHOL/VOL.

14,79°

### 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 25 days.

### DRY EXTRACT (g/lt)

30,60

### TOTAL ACIDITY

5,8

### BOTTLING LOT.

715

### SERVICE TEMPERATURE (°C)

16-17°