



Casanova di Neri

Brunello di Montalcino TENUTA NUOVA



VINTAGE NOTES

2008 was characterized by a rather intense winter in terms of rainfall, even if not particularly cold. Spring was very regular both in terms of rainfall and temperatures. The rains, with alternating phases, continued until mid-June, while periods with high temperatures alternated in June and July with cooler moments with rainfall. With this climatic trend, the first stages of development of the vine, from spring budding to veraison, were rather delayed, while later ripening had a balanced and regular trend.

VINTAGE

2008

APPELLATION

Brunello di Montalcino DOCG

GRAPE VARIETY

Sangiovese 100%

GIOVANNI NERI TASTING NOTES

Enveloping and complex in the aromas, deep in thickness but which manages to express itself in complete and tasty enjoyment, in the constant style of the new estate. It is preparing for a long evolution over the years but also when drunk young it will give great satisfaction.

HARVEST

Manual, from September 17th to 29th

AGEING IN OAK BARRELS

30 months

AGEING IN BOTTLES

18 months

ALCOHOL/VOL.

15°

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)

33

TOTAL ACIDITY

5,69

BOTTLING LOT.

721

SERVICE TEMPERATURE (°C)

16-17°