TENUTA NUOVA

BRUNELLO DI MONTALCINO DOCG

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°

Az. Ag. Casanova di Neri Podere Fiesole, 53024 Montalcino SI • +39 0577 834455 • info@casanovadineri.com