



*Casanova di Neri*

Brunello di Montalcino TENUTA NUOVA

---



**VINTAGE**

2005

**APPELLATION**

Brunello di Montalcino DOCG

**GRAPE VARIETY**

100% Sangiovese

**HARVEST**

Manual, from September 27th to October 5th

**VINIFICATION**

Maceration and fermentation for 23 days.

**AGEING IN OAK BARRELS**

36 months

**ALCOHOL/VOL.**

14,69°

**AGEING IN BOTTLES**

15 months

**DRY EXTRACT (g/l)**

33,40

**TOTAL ACIDITY**

5,95

**SERVICE TEMPERATURE (°C)**

16-18°