



Casanova di Neri

TENUTA NUOVA

BRUNELLO DI MONTALCINO DOCG



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/lt)

33,40

TOTAL ACIDITY

5,95

SERVICE TEMPERATURE (°C)

16-18°