



Casanova di Neri

Brunello di Montalcino TENUTA NUOVA



VINTAGE

2004

APPELLATION

Brunello di Montalcino DOCG

GRAPE VARIETY

100% Sangiovese

HARVEST

Manual, from September 12th to October 12th

VINIFICATION

Maceration and fermentation for 21 days.

AGEING IN OAK BARRELS

29 months

ALCOHOL/VOL.

14,51°

AGEING IN BOTTLES

15 months

DRY EXTRACT (g/l)

32,50

TOTAL ACIDITY

5,89

SERVICE TEMPERATURE (°C)

16-18°