Casanova di Neri

Brunello di Montalcino TENUTA NUOVA



GIOVANNI NERI TASTING NOTES

Bright and youthful red. The bouquet is powerful and complex, with all the ingredients of a generous vintage, such as 2017, expressing themselves: fresh white flowers, followed by intense and ripe scents of small fruits, such as cherry and wild blackberry. Finally, it shows the refreshing balsamic notes typical of every Tenuta Nuova. To the palate it quickly unveils its full, riche and intense character. Even in a Mediterranean vintage as 2017, its balance is unmistakable. The tannic texture blends perfectly with its acidity, giving birth to an elegant and persistent ending. A very enjoyable vintage, from now, which will nonetheless surprise us in the years to come.

VINTAGE NOTES

2017 vintage will be remembered as one of the most distinctive in recent years. The winter was pleasantly mild with temperatures above the average of previous years, and low rainfall. The combination of these factors led to decidedly early budding compared to the norm. A warm and dry month of March accompanied the development of the vegetative cycle. At the end of April, temperatures dropped significantly to almost zero degrees, without however damaging the plants. In June, some rains followed the flowering phase which took place regularly. July and August were rainless, and temperatures rose above average. The yields of the 2017 vintage showed a decrease in quantity compared to previous harvests, however, they produced wonderfully healthy grapes with ideal ripeness.

VINTAGE
2017
APPELLATION
Brunello di Montalcino DOCG
GRAPE VARIETY
100% Sangiovese
HARVEST
Manual, 2nd and 3rd week of September
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 24 days.
TOTAL ACIDITY
5,69
BOTTLING LOT.
721
SERVICE TEMPERATURE (°C)
16-17°
DRY EXTRACT (g/lt)
33

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