



Casanova di Neri

TENUTA NUOVA

BRUNELLO DI MONTALCINO DOCG



VINTAGE NOTES

The winter of 2018 was very cold, with temperatures so low that bud break occurred a week later than had been the norm for previous years. Spring rainfall was plentiful. The vines bloomed in the final week of May. Summer began cool, and June and July went by without extreme heat. A large range in diurnal temperatures in the period prior to harvest allowed the grapes to mature slowly and steadily.

VINTAGE

2018

APPELLATION

Brunello di Montalcino DOCG

GRAPE VARIETY

100% Sangiovese

GIOVANNI NERI TASTING NOTES

The Brunello Tenuta Nuova 2018 shows a bright, young and ruby red color. The nose reveals nuances of ripe red berries and its usual pronounced balsamic tones. The palate is distinguished by a great complexity. 2018 Tenuta Nuova is rich, elegant, enveloping and salty. Its long and appealing finish suggests an amazing future.

HARVEST

Manual, September 2018

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.

DRY EXTRACT (g/lt)

33

TOTAL ACIDITY

5,69

BOTTLING LOT.

622

SERVICE TEMPERATURE (°C)

16-17°