Casanova di Neri

Brunello di Montalcino TENUTA NUOVA

VINTAGE NOTES

Winter 2020 has been characterized by mild temperatures and below average rainfalls. The return of cold temperatures at the end of March has slowed down the vegetative cycle, still the budding has taken place at the same time as the previous vintages. Spring has followed normally, with a mild climate. Flowering and fruit setting have occurred under optimal conditions. In the month of June there have been optimal rainfalls, while the summer has been hot and sunny, without excessive temperatures. All these conditions have contributed to a slow and consistent ripening of the grapes.

VINTAGE
2020
APPELLATION
Brunello di Montalcino DOCG
GRAPE VARIETY
Sangiovese 100%
GIOVANNI NERI TASTING NOTES
Intense and young colour.
On the nose, Tenuta Nuova 2020 exhibits its full complexity, commencing with cloves, laurel and wild blackberries before progressing to fragrances of almonds and cherry. In the mouth it is full-bodied and generous with vibrant, fine-grained and velvety tannins. The finish is fragrant and extraordinarily long with clear hints of licorice and sm
HARVEST
Manual, from the middle of September to October
AGEING IN OAK BARRELS
30 months
ALCOHOL/VOL.
15%
DRY EXTRACT (g/lt)
34,8

VINIFICATION
We select the bunches manually before de-stemming and selecting the grapes with an optical 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 25 days.
AGEING IN BOTTLES
18 months
TOTAL ACIDITY
5,72
BOTTLING LOT.
624
SERVICE TEMPERATURE (°C)
16-17°