Casanova di Neri

Brunello di Montalcino TENUTA NUOVA



VINTAGE NOTES

2021 winter was marked by mild temperatures and average rainfall. The germination took place between the last week of March and the first of April. Spring continued with a return of cold which slowed the development of vegetation. May and June were hot and dry and they allowed the plants to catch up. The ripening continued regularly and the harvest began in the second week of September.

VINTAGE
2021
APPELLATION
Brunello di Montalcino DOCG
GRAPE VARIETY
Sangiovese 100%
GIOVANNI NERI TASTING NOTES
Deep dark red with notes of blackberries, dark chocolate, incense, and rosemary. The 2021 vintage enhances the Mediterranean character of Tenuta Nuova: full body, incredibly ripe tannins, and lively tension give this wine a rare completeness. The rich and very long finish is chiseled by a vibrant acidity that perfectly frames the greatness of the 2021 vintage.

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HARVEST
Manual, from the middle of September 2021.
ALCOHOL/VOL.
14,5%

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.
DRY EXTRACT (g/lt)
32,6

TOTAL ACIDITY
6,08
BOTTLING LOT.
1025
SERVICE TEMPERATURE (°C)
16-17°