



# *Casanova di Neri*

## Brunello di Montalcino CERRETALTO



### **GIOVANNI NERI TASTING NOTES**

Complex and deep, with notes of red fruit, spices and a characteristic and unmistakable mineral vein of this wine. Great taste length and depth. Long-lived wine, to be served at a temperature of 16-18°C, being careful to uncork it at least two hours in advance and decant it delicately. It enhances large meat dishes and aged cheeses but its majesty can also be appreciated alone with the people you enjoy being with.

### **VINTAGE NOTES**

2008 was characterized by a rather intense winter in terms of rainfall, even if not particularly cold. Spring was very regular both in terms of rainfall and temperatures. The rains, with alternating phases, continued until mid-June, while periods with high temperatures alternated in June and July with cooler moments with rainfall. With this climatic trend, the first stages of development of the vine, from spring budding to veraison, were rather delayed, while later ripening had a balanced and regular trend.

### **VINTAGE**

2008

### **APPELLATION**

Brunello di Montalcino DOCG

### **GRAPE VARIETY**

Sangiovese 100%

### **HARVEST**

Manual, from 7th to 12th of October, 2008

### **AGEING IN OAK BARRELS**

30 months

### **AGEING IN BOTTLES**

30 months

### **ALCOHOL/VOL.**

15°

### **VINIFICATION**

Natural, using only gravity (no pumps) to get grapes in to open cone-shaped fermenters, with falling down system for 29 days.

### **TOTAL ACIDITY**

6,2

### **BOTTLING LOT.**

L717

### **SERVICE TEMPERATURE (°C)**

16 - 18°

### **DRY EXTRACT (g/l)**

33,70