



# *Casanova di Neri*

## Brunello di Montalcino CERRETALTO

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### GIOVANNI NERI TASTING NOTES

Vintage 2016 is without doubts memorable for Cerretalto. The color is peculiarly bright and young. The nose is extremely complex, rich, and explosive. After some time, a trademark note of graphite appears, followed by cherry, liquorice and small red fruits. Finally, balsamic and menthol scents complete the olfactory experience. To the palate, it is deep and generous, with a vibrant freshness which gives it perfect balance. The ending is savory, velvety, and very long.

### VINTAGE NOTES

2016 vintage is the perfect balance among elegance, opulence, structure and complexity. Winter was warmer than average with some rain in February while budding was regular during the first week of April. Flowering took place on the last week of May with sunnier days, following a mild summer with sporadic rainfall. Ripening process was slowly but consistent, also thanks to the big range between day and night temperatures right before harvest.

### VINTAGE

2016

### APPELLATION

Brunello di Montalcino DOCG

### GRAPE VARIETY

100% Sangiovese

### HARVEST

Manual, 2nd week of October

### AGEING IN OAK BARRELS

36 months

### AGEING IN BOTTLES

24 months

### ALCOHOL/VOL.

15%

### VINIFICATION

Manual selection of the grapes first and - after destemming - by optic selector, followed by a spontaneous fermentation without the addition of artificial yeast. Maceration is assisted by a falling down system, and everything is carried out inside open cone-shaped and temperature controlled fermenters for 32 days.

### TOTAL ACIDITY

6,1

### BOTTLING LOT.

520

### SERVICE TEMPERATURE (°C)

16-17°

### DRY EXTRACT (g/lt)

32,2