Casanova di Neri

Brunello di Montalcino CERRETALTO



VINTAGE NOTES

Winter 2019 was marked by mild temperatures with rainfall in average with previous years. Stable and sunny March and April were followed by a singular May with very low temperatures and abundant rainfall. All these factors contributed to delaying flowering and fruit set of few days. June and July were warm and dry with high peaks which made possible to recover the vegetative delay. The abundant spring rainfall and the warm and stable August allowed a smooth ripening of the grapes.

VINTAGE
2019
APPELLATION
Brunello di Montalcino DOCG
GRAPE VARIETY
Sangiovese 100%
GIOVANNI NERI TASTING NOTES
Cerretalto 2019 shows an intense and very young colour. On the nose the inevitable graphite is enriched by a symphony of young red fruits, chocolate and tobacco. It has a terrific harmony and integrity. The palate is multifaceted, vibrant and velvety. A gorgeous and deep finish reveals a long and bright future.

HARVEST
Manual, 2nd week of October 2019
AGEING IN OAK BARRELS
36 months
AGEING IN BOTTLES
24 months
ALCHOOL/VOL.
15%

VINIFICATION
Manual selection of the grapes before and after destemming, 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.
DRY EXTRACT (g/lt)
32,6
TOTAL ACIDITY
5,36
BOTTLING LOT.
523
SERVICE TEMPERATURE (°C)
16-17°

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