



Casanova di Neri

GIOVANNI NERI

BRUNELLO DI MONTALCINO DOCG



GIOVANNI NERI TASTING NOTES

First harvest of this Casanova di Neri vineyard. This vineyard, purchased in 2017, is located in the south-east area, one of the most important and renowned of Montalcino, its has magnificent exposure and very old vines, almost 50 years old. Intense and bright red. On the nose it is a symphony of young red fruits: cranberries, cherries and plums. Blood orange appears in the glass after. In the mouth the tannins are very fine, creamy and expansive. The acidity of the 2018 harvest is perfectly balanced with the generosity and structure of this wine. The finish is deep and persistent, a sign of a great future.

VINTAGE NOTES

The winter of 2018 was very cold, with temperatures so low that bud break occurred a week later than had been the norm for previous years. Spring rainfall was plentiful. The vines bloomed in the final week of May. Summer began cool, and June and July went by without extreme heat. A large range in diurnal temperatures in the period prior to harvest allowed the grapes to mature slowly and steadily.

VINTAGE

2018

APPELLATION

Brunello di Montalcino DOCG

GRAPE VARIETY

100% Sangiovese

HARVEST

Manual, September 2018

AGEING IN OAK BARRELS

30 months

AGEING IN BOTTLES

22 months

ALCOHOL/VOL.

14,5%

VINIFICATION

Manual selection of the grapes first and - after destemming - by optic selector, followed by fermentation with 20% of whole cluster, 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 29 days.

TOTAL ACIDITY

5,69

BOTTLING LOT.

1021

SERVICE TEMPERATURE (°C)

16-17°

DRY EXTRACT (g/l)

33