Casanova di Neri

Brunello di Montalcino GIOVANNI NERI



GIOVANNI NERI TASTING NOTES

A lively and bright young red colour. The bouquet reveals hints of small red berries with a pronounced aroma of blood orange. A Brunello with great finesse and balance. The palate is firm and deep, elegant and vivid. It features well-extracted tannins perfectly integrated with a lively acidity which preludes to an amazing future. A fresh and persistent finish, topped off by an invigorating sapidity.

VINTAGE NOTES

Winter 2020 has been characterized by mild temperatures and below average rainfalls. The return of cold temperatures at the end of March has slowed down the vegetative cycle, still the budding has taken place at the same time as the previous vintages. Spring has followed normally, with a mild climate. Flowering and fruit setting have occurred under optimal conditions. In the month of June there have been optimal rainfalls, while the summer has been hot and sunny, without excessive temperatures. All these conditions have contributed to a slow and consistent ripening of the grapes.

VINTAGE
2020
APPELLATION
Brunello di Montalcino DOCG
GRAPE VARIETY
100% Sangiovese
HARVEST
Manual, September 2019
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
5,84
BOTTLING LOT.
524
SERVICE TEMPERATURE (°C)
16-17°
DRY EXTRACT (g/lt)
36,1

Az. Ag. Casanova di Neri Podere Fiesole, 53024 Montalcino SI • +39 0577 834455 • info@casanovadineri.com