



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