Casanova di Neri

Brunello di Montalcino GIOVANNI NERI



VINTAGE NOTES

2021 winter was marked by mild temperatures and average rainfall. The germination took place between the last week of March and the first of April. Spring continued with a return of cold which slowed the development of vegetation. May and June were hot and dry and they allowed the plants to catch up. The ripening continued regularly and the harvest began in the second week of September.

VINTAGE
2021
APPELLATION
Brunello di Montalcino DOCG
GRAPE VARIETY
100% Sangiovese
GIOVANNI NERI TASTING NOTES
Deep, intense red, the nose releases hints of small dark berries followed by blood orange, mint, and a floral touch. The palate is intense and balanced, refined and elegant. The greatness of the 2021 vintage is evident in the almost perfect maturity of the tannins and the present but completely integrated acidity, expressing itself with a vibrant and chiseled finish.
HARVEST
Manual, September 2021
ALCOHOL/VOL.
14,5%
DRY EXTRACT (g/lt)
32,1

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
6,25
BOTTLING LOT.
925
SERVICE TEMPERATURE (°C)
16-17°

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