Casanova di Neri

Rosso di Montalcino



GIOVANNI NERI TASTING NOTES

Rosso di Montalcino 2017 best represents the pleasure of a hot vintage without lose the elegance and finesse that distinguish it. Intense and lively red color on the nose it is very generous and has hints of red berry fruit on which the cherry stands out. In the mouth it is the balance between freshness and rounded tannins are the masters. The ending is very pleasant and persistent. A wine that can be appreciated now but capable of evolving in the bottle for a few years.

VINTAGE NOTES

2017 vintage will be remembered as one of the most distinctive in recent years. The winter was pleasantly mild with temperatures above the average of previous years, and low rainfall. The combination of these factors led to decidedly early budding compared to the norm. A warm and dry month of March accompanied the development of the vegetative cycle. At the end of April, temperatures dropped significantly to almost zero degrees, without however damaging the plants. In June, some rains followed the flowering phase which took place regularly. July and August were rainless, and temperatures rose above average. The yields of the 2017 vintage showed a decrease in quantity compared to previous harvests, however, they produced wonderfully healthy grapes with ideal ripeness.

VINTAGE
2017
APPELLATION
Rosso di Montalcino DOC
GRAPE VARIETY
100% Sangiovese
HARVEST
Manual, second week of September.
AGEING IN OAK BARRELS
12 months
ALCHOOL/VOL.
14°
DRY EXTRACT (g/lt)
32,2

VINIFICATION
Manual selection of the grapes first and - after destemming - by optic selector. After that, spontaneous fermentation without added yeasts follows and maceration is facilitated by frequent pressing. Everything takes place in conical steel vats at controlled temperature for 18 days.
TOTAL ACIDITY
5,2
BOTTLING LOT.
1319
SERVICE TEMPERATURE (°C)
16 - 17°

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