



Casanova di Neri

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Rosso di Montalcino DOC



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

Rosso di Montalcino DOC

GRAPE VARIETY

100% Sangiovese

GIOVANNI NERI TASTING NOTES

A vintage with great balance. To the sight it shows a lively and bright red color. The nose explodes with small fruits, like red and black cherry. The palate is rich and elegant, with a thick tannic texture, and a long, persistent taste. It's already very enjoyable but will reach its apex in a few years.

HARVEST

Manual, second week of September.

AGEING IN OAK BARRELS

12 months

ALCOHOL/VOL.

13,5°

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

5,61

BOTTLING LOT.

921

SERVICE TEMPERATURE (°C)

16 - 17°

DRY EXTRACT (g/l)

32,2