



Casanova di Neri

PIETRADONICE

Toscana IGT



It is sourced from our Cabernet-Sauvignon planted in the southern slope of Montalcino in the vineyard of "Pietradonice" and "Le Cetine". Accurate agronomic management, right plant density, uniqueness of microclimate and soil attributes have given a wine of extraordinary analytic values which has been aged for 18 months in small oak barrels. The Pietradonice is a new interpretation of the Cabernet-Sauvignon in Montalcino area being born from a "vineyard" project which wanted to confront it self with an "international grape variety".

VINTAGE

2007

APPELLATION

Toscana IGT

GRAPE VARIETY

100% Cabernet Sauvignon

HARVEST

October 12 and 13, 2007

VINIFICATION

Fermentation and maceration time 15 days.

AGEING IN OAK BARRELS

It was aged in small oak barrels for 18 months.

ALCOHOL/VOL.

15°

VINTAGE NOTES

A deep red wine with complex and magnificent aromatic chiaroscuro, which is conveying its uniqueness of territory in a profusion of perfumes, density of the tannins perfectly melted in a sweet and very long persistence of the taste. The Pietradonice 2007 is particularly elegant and of great delicacy, fruit of a harvest which gave perfectly ripe grapes.

TOTAL ACIDITY

5,1

BOTTLING LOT.

097

SERVICE TEMPERATURE (°C)

16 - 17°

DRY EXTRACT (g/l)

33,2