



Casanova di Neri

GIOVANNI NERI

ROSSO DI MONTALCINO DOC



GIOVANNI NERI TASTING NOTES

It's been the third harvest of this vineyard of Casanova di Neri. Located in the area of Sesta, one of the most important and renowned territories in Montalcino, the plot was purchased in 2017, chosen for its magnificent exposure, and its very old vines, of almost 50 years of age. A lively and bright red color. The nose is stunned by the complexity of the 2020 vintage: strawberry and dark cherry dominate the rich bouquet of small red fruits. The palate is harmonic, elegant, and extremely balanced. The young tannins, well integrated with a perceivable acidity, display a great silky texture.

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

HARVEST

Manual, September 2020

AGEING IN OAK BARRELS

15 Months

ALCOHOL/VOL.

14°

DRY EXTRACT (g/lt)

32,3

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

6,06

BOTTLING LOT.

1221

SERVICE TEMPERATURE (°C)

16-18°