



Casanova di Neri

GIOVANNI NERI

ROSSO DI MONTALCINO DOC



VINTAGE

2021

APPELLATION

Rosso di Montalcino DOC

GRAPE VARIETY

100% Sangiovese

GIOVANNI NERI TASTING NOTES

Intense and young red. On the nose it is intriguing and sensual, with notes of dark red fruit, in particular cherry and blueberries. In the mouth it is round and generous, predominant characteristics of the 2021 vintage. The tannins are soft and velvety. The persistent and balanced finish suggests a future in the making for this wine.

HARVEST

Manual, September 2021

AGEING IN OAK BARRELS

13 Months

ALCOHOL/VOL.

15%

DRY EXTRACT (g/lt)

32,3

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.

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.

822

SERVICE TEMPERATURE (°C)

16-18°