



Casanova di Neri

BRUNELLO DI MONTALCINO

ETICHETTA BIANCA DOCG



GIOVANNI NERI TASTING NOTES

The White Label 2013 is a wine with the usual bright and intense ruby red colour. The nose is immediately struck by a very young fruity with great freshness and complexity, underlined by delicate notes of cherry and citrus. On the palate it is extremely balanced, lively and decidedly elegant, son of a fresh vintage which allowed the grapes to ripen slowly for a wine for long aging in the bottle.

VINTAGE NOTES

Winter has been quite cold with many days of rain despite the warmer beginning. Spring was a bit postponed compared to previous years, with higher temperatures and light rainy periods. Summer began from early June with mild temperatures and a good rainfall that was well spread out all over the season. August rainstorms significantly lowered the temperatures especially at night and enhanced the aromatic expression, leading to a perfect ripening.

VINTAGE

2013

APPELLATION

Brunello di Montalcino DOCG

GRAPE VARIETY

100% Sangiovese

HARVEST

Manual, September 2013

AGEING IN OAK BARRELS

43 months

AGEING IN BOTTLES

6 months

ALCOHOL/VOL.

14,5°

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 25 days.

TOTAL ACIDITY

5,5

BOTTLING LOT.

817

SERVICE TEMPERATURE (°C)

16-17°

DRY EXTRACT (g/l)

29,5