



Casanova di Neri

TENUTA NUOVA

BRUNELLO DI MONTALCINO DOCG



VINTAGE NOTES

In July we had 15 mm of rain and a fairly cool average temperature, while in August there were 27 mm of rain, a maximum temperature of 37° and an average temperature within the norm, reaching excellent ripening with very healthy grapes. The vineyards of Tenuta Nuova in recent years have given excellent results in summers with a lower average temperature and with rains that have favored a better balance in the ripening of the grapes.

VINTAGE

2009

APPELLATION

Brunello di Montalcino DOCG

GRAPE VARIETY

100% Sangiovese

GIOVANNI NERI TASTING NOTES

Enveloping and complex in the aromas, deep in thickness but which manages to express itself in complete and tasty enjoyment, in the constant style of the new estate. It is preparing for a long evolution over the years but also when drunk young it will give great satisfaction.

HARVEST

Manual, from September 14th to October 2nd

AGEING IN OAK BARRELS

35 months

AGEING IN BOTTLES

15 months

ALCOHOL/VOL.

15°

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.

DRY EXTRACT (g/lt)

33

TOTAL ACIDITY

5,69

BOTTLING LOT.

721

SERVICE TEMPERATURE (°C)

16-17°