



Casanova di Neri

CERRETALTO

BRUNELLO DI MONTALCINO DOCG



GIOVANNI NERI TASTING NOTES

The 2013 vintage best represents the Cerretalto work of art: deepness, intensity, and greatness. Once poured in the glass shows a bright ruby red color while the bouquet has the unmistakable graphite followed by hints of young and dark red fruits, chocolate and liquorice. In the mouth is immense, thick and elegant at the same time with an incredible and persistent finish. Tannins are perfectly smoothed and integrated. The Cerretalto 2013 has a long life ahead. It should be opened at least 3 hours in advance at the recommended service temperature.

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

Sangiovese 100%

HARVEST

Manual, between the first and the second week of October

AGEING IN OAK BARRELS

36 months

AGEING IN BOTTLES

24 months

ALCOHOL/VOL.

15°

VINIFICATION

Manual selection of the grapes first and - after destemming - by optic selector, followed by a spontaneous fermentation without the addition of artificial yeast. Maceration is assisted by a falling down system, and everything is carried out inside open cone-shaped and temperature controlled fermenters for 32 days.

TOTAL ACIDITY

5,95

BOTTLING LOT.

517

SERVICE TEMPERATURE (°C)

16-17°

DRY EXTRACT (g/l)

33,5