



Casanova di Neri

CERRETALTO

BRUNELLO DI MONTALCINO DOCG



VINTAGE NOTES

On the weather side the 2010 growing season had good quantity of rain spread out all over the summer with mild average temperatures. All things which helped in delivery perfectly ripe grapes in the fenolic side with sugar and acidity in perfect balance as we did not have since a long time. Clear aroma of violets, ripe black cherry, herbs, balsamic notes, graphite and liquorice. Big and sweet tannins, endless mouthfeel with a very long sweet finish on the style of Cerretalto. Il of this is melted with great harmony. High ageing potential. It should be served at 16-17 C°, opening the bottle at least 2-3 hours in advance or alternatively decanting gently.

VINTAGE

2010

APPELLATION

Brunello di Montalcino DOCG

GRAPE VARIETY

Sangiovese 100%

HARVEST

Manual, from 15th to 16th of October, 2010

AGEING IN OAK BARRELS

30 months

AGEING IN BOTTLES

30 months

ALCOHOL/VOL.

15,15°

VINIFICATION

Fermentation and maceration time: natural, using only gravity (no pumps) to get grapes in to open cone-shaped fermenters, with falling down system for 32 days.

TOTAL ACIDITY

6,02

BOTTLING LOT.

914

SERVICE TEMPERATURE (°C)

16-17°

DRY EXTRACT (g/lt)

33,4