



Casanova di Neri

CERRETALTO

BRUNELLO DI MONTALCINO DOCG



VINTAGE

2006

APPELLATION

Brunello di Montalcino DOCG

GRAPE VARIETY

Sangiovese 100%

GIOVANNI NERI TASTING NOTES

After skipping 2005, Cerretalto returns with the 2006 vintage: complex and deep, with olfactory notes of red fruit, spices and a characteristic and unmistakable mineral vein of this wine. Great taste length and depth.

VINIFICATION

Maceration and fermentation for 27 days

AGEING IN OAK BARRELS

31 months

ALCHOOL/VOL.

14,70°

HARVEST

Manual, with strict selection that leads to the individual discarding of imperfect berries, period from 4 to 9 October 2006.

AGEING IN BOTTLES

30 months

DRY EXTRACT (g/lt)

33

TOTAL ACIDITY

6,4

SERVICE TEMPERATURE (°C)

16-18°