



Casanova di Neri

CERRETALTO

BRUNELLO DI MONTALCINO DOCG



VINTAGE

2004

APPELLATION

Brunello di Montalcino DOCG

GRAPE VARIETY

Sangiovese 100%

HARVEST

Manual, 2nd to 21st October 2004.

VINIFICATION

Maceration and fermentation for 27 days.

AGEING IN OAK BARRELS

29 months

AGEING IN BOTTLES

30 months

ALCOHOL/VOL.

14,60°

DRY EXTRACT (g/lt)

33,5

TOTAL ACIDITY

5,98

SERVICE TEMPERATURE (°C)

16-18°