



Casanova di Neri

CERRETALTO

BRUNELLO DI MONTALCINO DOCG



VINTAGE

2003

APPELLATION

Brunello di Montalcino DOCG

GRAPE VARIETY

Sangiovese 100%

HARVEST

Manual, 30th September to 5th October 2003

VINIFICATION

Maceration and fermentation for 24 days.

AGEING IN OAK BARRELS

30 months

ALCOHOL/VOL.

14,35°

AGEING IN BOTTLES

30 months

DRY EXTRACT (g/lt)

32,9

TOTAL ACIDITY

5,79

SERVICE TEMPERATURE (°C)

16-18°