



Casanova di Neri

CERRETALTO

BRUNELLO DI MONTALCINO DOCG



VINTAGE

2001

APPELLATION

Brunello di Montalcino DOCG

GRAPE VARIETY

Sangiovese 100%

HARVEST

Manual, 28th, 29th 30th September 2001

VINIFICATION

Maceration and fermentation for 23 days.

AGEING IN OAK BARRELS

29 months

AGEING IN BOTTLES

30 months

ALCOHOL/VOL.

14,59°

DRY EXTRACT (g/lt)

31,90

TOTAL ACIDITY

5,69

SERVICE TEMPERATURE (°C)

16-18°