



Casanova di Neri

CERRETALTO

BRUNELLO DI MONTALCINO DOCG



VINTAGE NOTES

The winter of 2018 was very cold, with temperatures so low that bud break occurred a week later than had been the norm for previous years. Spring rainfall was plentiful. The vines bloomed in the final week of May. Summer began cool, and June and July went by without extreme heat. A large range in diurnal temperatures in the period prior to harvest allowed the grapes to mature slowly and steadily.

VINTAGE

2018

APPELLATION

Brunello di Montalcino DOCG

GRAPE VARIETY

Sangiovese 100%

GIOVANNI NERI TASTING NOTES

Cerretalto 2018 shows a young and lively red. The nose expresses a mix of fresh red fruits, spices and the usual graphite. On the palate it's rich and harmonious, showing an elegant and fine structure that fully reflects the 2018 harvest. The finish is balanced and very precise, with a present acidity that perfectly balances the persistence, the deepness and the roundness of this wine.

HARVEST

Manual, 2nd week of October

AGEING IN OAK BARRELS

36 months

AGEING IN BOTTLES

24 months

DRY EXTRACT (g/lt)

32

VINIFICATION

Manual selection of the grapes before and after destemming, followed by a spontaneous fermentation without the addition of artificial yeast. Maceration is assisted by a falling down system, and everything is carried out inside open cone-shaped and temperature controlled fermenters for 32 days.

ALCOHOL/VOL.

14,5%

TOTAL ACIDITY

5,71

BOTTLING LOT.

1121

SERVICE TEMPERATURE (°C)

16-17°