



Casanova di Neri

GIOVANNI NERI

BRUNELLO DI MONTALCINO DOCG



GIOVANNI NERI TASTING NOTES

It shows a bright ruby red colour. The nose displays nuances of cherry, white flowers; red orange notes appear with a bit of aeration. The palate has a perfect balance, it is creamy and juicy and reveals marked hints of red berries. The finish is savoury with a great purity. We already foresee the excellence of the vintage 2019 but this Brunello will be amazing after a few years in the bottle.

VINTAGE NOTES

Winter was marked by mild temperatures with rainfall in average with previous years. Stable and sunny March and April were followed by a singular May with very low temperatures and abundant rainfall. All these factors contributed to delaying flowering and fruit set of few days. June and July were warm and dry with high peaks which made possible to recover the vegetative delay. The abundant spring rainfall and the warm and stable August allowed a smooth ripening of the grapes.

VINTAGE

2019

APPELLATION

Brunello di Montalcino DOCG

GRAPE VARIETY

100% Sangiovese

HARVEST

Manual, September 2019

AGEING IN OAK BARRELS

30 months

AGEING IN BOTTLES

22 months

ALCOHOL/VOL.

15%

VINIFICATION

Manual selection of the grapes first and - after destemming - by optic selector, followed by fermentation with 20% of whole cluster, 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 29 days.

TOTAL ACIDITY

5,8

BOTTLING LOT.

623

SERVICE TEMPERATURE (°C)

16-17°

DRY EXTRACT (g/l)

31,5