



Casanova di Neri

IBBIANCO Toscana IGT



VINTAGE

2019

APPELLATION

Toscana IGT

GRAPE VARIETY

60% Vermentino, 40% Grechetto

GIOVANNI NERI TASTING NOTES

Bright yellow with golden reflections, the nose is dominated by notes of Mediterranean scrub on which sage stands out, followed by exotic fruits such as mango. The generosity of a great vintage like the 19th is tangible on the palate, which contrasts with a sustained acidity. The finish is fresh and elegant. Serve at the recommended temperature to enhance its crunchy vitality.

HAARVEST

Manual, September 16th

ALCOHOL/VOL.

13,5°

VINTAGE NOTES

The 2019 vintage was characterized by a mild winter, followed by a cool spring and a May with below average temperatures and high rainfall. The summer months were hot and dry, with abundant rainfall in the last days of July which allowed the ripening to complete at its best.

VINIFICATION

Manual selection of the grapes first and - after destemming - by optic selector. Spontaneous fermentation follows without the use of added yeasts in steel vats at a controlled temperature for 12 days.

BOTTLING LOT.

L220

SERVICE TEMPERATURE (°C)

8-10°