



Casanova di Neri

IBBIANCO Toscana IGT



VINTAGE NOTES

The 2015 vintage will go down in history as a textbook year. The winter was mainly mild, with temperatures within the norm and considerable rainfall in January and February. Bud break occurred in the second week of April. Through the second half of April and the whole of May sunny days alternated with abundant showers, resulting in a regular growth cycle, excellent water levels in the soil and a healthy flowering period which concluded right at the end of May. In June and July temperatures were slightly above average. Showers in the second week of August brought temperatures down and greatly aided ripening. The diurnal temperature range was considerable in August and September, leading to an almost perfect balance of acidity, tannins and sugar.

VINTAGE

2015

APPELLATION

Toscana IGT

GRAPE VARIETY

60% Vermentino, 40% Grechetto

GIOVANNI NERI TASTING NOTES

The nose has aromas of green apple and pineapple. In the mouth it is savory with a long and slightly acidic finish. It can be drunk immediately but can improve if aged for a few years.

HAARVEST

Manual, September 4th

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.

216

SERVICE TEMPERATURE (°C)

8-10°

ALCOHOL/VOL.

12°