



Casanova di Neri

IRROSSO Toscana IGT



VINTAGE

2021

APPELLATION

Toscana IGT

GRAPE VARIETY

Sangiovese and Cabernet Sauvignon

GIOVANNI NERI TASTING NOTES

Irrosso di Casanova di Neri stands out once again for its unmistakable pleasantness and its ready and great drinkability. At sight it is a purplish ruby red, intense and bright. On the nose there are spicy notes and small intense red fruits. On the palate its excellent tannic structure, enveloping and highly drinkable, is in harmony with its beautiful softness.

HARVEST

Manual in September.

AGEING

15 Months

ALCOHOL/VOL

14%

VINTAGE NOTES

2021 winter was marked by mild temperatures and average rainfall. The germination took place between the last week of March and the first of April. Spring continued with a return of cold which slowed the development of vegetation. May and June were hot and dry and they allowed the plants to catch up. The ripening continued regularly and the harvest began in the second week of September.

VINIFICATION

Manual selection of the grapes first and - after destemming - by optic selector. Spontaneous fermentation without use of added yeasts and maceration is facilitated by frequent pressing. Everything takes place in conical steel vats at a controlled temperature per 13 days.

TOTAL ACIDITY

5,36

SERVICE TEMPERATURE (°C)

16-17°

DRY EXTRACT (g/l)

30,5