Casanova di Neri

IRROSSO Toscana IGT



VINTAGE NOTES

Winter 2022 was characterized by low temperatures and almost no precipitation. Bud break occurred in the first week of April, on average with previous years. Spring continued with above average temperatures which favored vegetative development and early flowering. May and June were dry with classic summer temperatures. The rains that arrived at the end of July and August allowed the vines to complete maturation in a balanced and constant way. The harvest began in the first ten days of September.

VINTAGE
2022
APPELLATION
Toscana IGT
GRAPE VARIETY
Sangiovese and Cabernet Sauvignon
GIOVANNI NERI TASTING NOTES

HARVEST
Manual in September.
AGEING
15 Months
ALCOHOL/VOL
13,5%

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
BOTTLING LOT
923
SERVICE TEMPERATURE (°C)
16-17°
DRY EXTRACT (g/lt)
30,5