



# Casanova di Neri

## Rosso di Montalcino

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### VINTAGE NOTES

The 2016 vintage is the perfect balance among elegance, opulence, structure and complexity. Winter was warmer than average with some rain in February while budding was regular during the first week of April. Flowering took place on the last week of May with sunnier days, following a mild summer with sporadic rainfall. Ripening process was slowly but consistent, also thanks to the big range between day and night temperatures right before harvest.

### VINTAGE

2016

### APPELLATION

Rosso di Montalcino DOC

### GRAPE VARIETY

100% Sangiovese

### GIOVANNI NERI TASTING NOTES

The 2016 Rosso di Montalcino best shows the great potential of Casanova di Neri Sangiovese grape without waiting too many years. It has a charming fruit bouquet with hints of cherry, soft and elegant tannins in the mouth followed by a long and elegant finish. Very drinkable since the beginning with a long evolution in the bottle over the years according to our philosophy.

### HARVEST

Manual, second week of September.

### AGEING IN OAK BARRELS

18 months

### ALCHOOL/VOL.

14°

### VINIFICATION

Manual selection of the grapes first and - after destemming - by optic selector. After that, spontaneous fermentation without added yeasts follows and maceration is facilitated by frequent pressing. Everything takes place in conical steel vats at controlled temperature for 18 days.

### DRY EXTRACT (g/lt)

30

### TOTAL ACIDITY

5,3

### BOTTLING LOT.

518

### SERVICE TEMPERATURE (°C)

16 - 17°