



Casanova di Neri

Rosso di Montalcino



VINTAGE NOTES

2015 will be remembered as a truly textbook year. Winter was essentially mild with temperatures within the average and abundant rainfall in January and February. The budding occurred in the second week of April. The second part of April and the entire month of May were rich in rainfall and sunny days; all this led to a regular development of the vegetative cycle, to an excellent accumulation of water in the soil and a regular and prosperous flowering that ended around the end of May. June and July were dry and warm, slightly above average. During the second week of August, precipitations lowered the temperatures and helped the ripening process considerably. August and September continued with significant differences in temperature range between day and night which led to a balance between acidity, tannins and almost perfect grape sugars.

VINTAGE

2015

APPELLATION

Rosso di Montalcino DOC

GRAPE VARIETY

100% Sangiovese

GIOVANNI NERI TASTING NOTES

The 2015 Rosso di Montalcino is a perfect combination between pleasantness, structure and complexity. The red fruit bouquet is very intense and fresh. Tannins are silky and extremely elegant, while the finish is long and persistent. Drinkable since the beginning with a long ageing potential, typical of all Casanova di Neri wines.

HARVEST

Manual, second week of September.

AGEING IN OAK BARRELS

15 months

ALCOHOL/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.

TOTAL ACIDITY

5,8

BOTTLING LOT.

417

SERVICE TEMPERATURE (°C)

16 - 17°

DRY EXTRACT (g/l)

29,70