



Casanova di Neri
PIETRADONICE TOSCANA IGT



A wine born from our cabernet sauvignon in the vineyards south of Montalcino where a combination of careful farming practices, the right ratio of vines, the unique microclimate and soil components have resulted in a wine of exceptional analytical values. It stands as an interpretation of this variety in Montalcino, the fruit of a vineyard project eager to confront itself with an "international" grape variety.

VINTAGE

2004

APPELLATION

DOC Sant'Antimo

GRAPE VARIETY

90% Cabernet Sauvignon, 10% Sangiovese.

HARVEST

Cabernet Sauvignon September 2 and 3; 2003 Sangiovese
September 18, 2003.

VINIFICATION

Fermentation and maceration time: Cabernet Sauvignon 15
days; Sangiovese 18 days.

AGEING IN OAK BARRELS

It was aged in small oak barrels for 18 months.

ALCOHOL/VOL.

14,75°

VINTAGE NOTES

A profound red wine, with a complex, a superb aromatic
chiaroscuro the uniqueness of the territory in its richness of
flavours, its fulsome tannins perfectly melded in the smooth
persistent length of its taste. Particularly elegant and with
great fineness, it is the fruit of a high- level vintage that led to
the harvest of grapes with the perfect level of ripeness.

DRY EXTRACT (g/lt)

36,6

TOTAL ACIDITY

5,61

SERVICE TEMPERATURE (°C)

16 - 17°