



Casanova di Neri

PIETRADONICE TOSCANA IGT



With Pietradonice, Casanova di Neri makes a great international variety its own. Cabernet Sauvignon is well known for its ability to reflect, interpret and be forged by a territory. Casanova di Neri's expertise in the vineyard and the cellar prove, once again, how a unique terroir can craft unique wines. A wine of decisive character and striking personality is the child of a special microclimate and a soil found nowhere else, one that contains the fragments of onyx that lend their name both to the vineyard and the wine itself. This is a magnificent red of immense depth, with huge aromas, fragrance and flavours. Its tannins are supremely elegant, conveying a sweet aftertaste that lingers in the mouth.

VINTAGE NOTES

Winter was marked by mild temperatures with rainfall in average with previous years. Stable and sunny March and April were followed by a singular May with very low temperatures and abundant rainfall. All these factors contributed to delaying flowering and fruit set of few days. June and July were warm and dry with high peaks which made possible to recover the vegetative delay. The abundant spring rainfall and the warm and stable August allowed a smooth ripening of the grapes.

VINTAGE

2019

APPELLATION

Toscana IGT

GRAPE VARIETY

100% Cabernet Sauvignon

GIOVANNI NERI TASTING NOTES

Young and intense red. The nose is expressive, rich and wide. Notes of dark fruit blend with licorice and currant. In the mouth it is rich, full-bodied and round, with velvety tannins that fully reflect the grace of 2019. The finish is enveloping with good acidity that perfectly balances the great structure of this vintage.

HARVEST

Manual in the last week of September.

AGEING IN OAK BARRELS

18 months

ALCOHOL/VOL.

14,5%

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 (mg/l)

5,83

BOTTLING LOT.

322

SERVICE TEMPERATURE (°C)

16-17°

DRY EXTRACT (g/l)

32,1