



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

2021 winter was marked by mild temperatures and average rainfall. The germination took place between the last week of March and the first of April. Spring continued with a return of cold which slowed the development of vegetation. May and June were hot and dry and they allowed the plants to catch up. The ripening continued regularly and the harvest began in the second week of September.

VINTAGE

2021

APPELLATION

Toscana IGT

GRAPE VARIETY

100% Cabernet Sauvignon

GIOVANNI NERI TASTING NOTES

As usual Pietradonice 2021 shows a bright and intense ruby red colour. The nose reveals notes of young and black fruits such as blue raspberry, cherry and red orange. On the palate it displays the greatness of 2021 vintage: lively tannins, a remarkable aromatic richness and a perfect balanced acidity. The finish is enveloping and complex.

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

6,66

BOTTLING LOT.

323

SERVICE TEMPERATURE (°C)

16-17°

DRY EXTRACT (g/l)

35,7