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 2022 was characterized by low temperatures and almost no precipitation. Bud break occurred in the first week of April, on average with previous years. Spring continued with above average temperatures which favored vegetative development and early flowering. May and June were dry with classic summer temperatures. The rains that arrived at the end of July and August allowed the vines to complete maturation in a balanced and constant way. The harvest began in the first ten days of September.

VINTAGE
2022
APPELLATION
Toscana IGT
GRAPE VARIETY
100% Cabernet Sauvignon
GIOVANNI NERI TASTING NOTES
It shows a young, bright and intense red colour. Its expressive nose reflects the Mediterranean vintage with fragrances of currant, spices and licorice.
On the palate it is intense and deep. The mouthfeel is full, its tannic texture and the power of a warm vintage are well balanced by a vibrant acidity and an extreme elegance.
HARVEST
Manual in the last week of September.
AGEING IN OAK BARRELS
18 months
ALCOHOL/VOL.
13,5%

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.
625
SERVICE TEMPERATURE (°C)
16-17°
DRY EXTRACT (g/lt)
35,7

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