Casanova di Neri

Rosso di Montalcino GIOVANNI NERI



GIOVANNI NERI TASTING NOTES

Second harvest for this great expression of Sangiovese of Casanova di Neri. A powerful Rosso di Montalcino produced from a vineyard in Sesta area, one of the most important and renowned zone in Montalcino. This vineyard has a magnificent exposure and vines 45 years old. Intense and bright red. The nose is an explosion of red fruit: cherry, strawberry and balsamic herbs. At the mouth the greatness and generosity of 2019 is immediately recognizable: impressive tannic structure and a pleasant acidity. A vintage that can already be appreciated now but that will give its best after a few years.

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
Rosso di Montalcino DOC
GRAPE VARIETY
100% Sangiovese
HARVEST
Manual, September 2019
AGEING IN OAK BARRELS
15 Months
ALCHOOL/VOL.
14,5°
DRY EXTRACT (g/lt)
29,6

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
5,7
BOTTLING LOT.
1220
SERVICE TEMPERATURE (°C)
16-18°

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