



Casanova di Neri

Rosso di Montalcino GIOVANNI NERI



GIOVANNI NERI TASTING NOTES

The 2024 Giovanni Neri Rosso di Montalcino stands out for its finesse and natural balance. On the nose, it opens with intense aromas of ripe black cherry, wild strawberry, and plum, intertwined with delicate floral notes of violet and wilted rose, accompanied by hints of Mediterranean herbs, licorice, and sweet spices. On the palate, it is vibrant and refined, with juicy fruit reminiscent of small red and black berries, supported by lively freshness and a pronounced mineral character. The fine, perfectly integrated tannins provide structure without weighing down the wine, while subtle balsamic and savory notes enhance its complexity. The finish is long, fresh, and persistent, with elegant floral, mineral, and aromatic herb notes. A harmonious interpretation of the 2024 vintage, capable of combining elegance, expressive purity, and a surprising potential for aging.

VINTAGE NOTES

The winter of 2024 was marked by mild temperatures and average precipitation. Spring was particularly rainy; this resulted in steady but slower vegetative growth, leading to normal budbreak and flowering that was delayed compared to the average of previous years. June, July, and August were characterized by high temperatures and a lack of precipitation. The arrival of rain, followed by a drop in temperatures in September, slowed the accumulation of sugars and allowed for optimal completion of phenolic ripening, resulting in a harvest that began in the third ten-day period of September and concluded in late October.

VINTAGE

2024

APPELLATION

Rosso di Montalcino DOC

GRAPE VARIETY

100% Sangiovese

HARVEST

Manual, September 2024

ALCOHOL/VOL.

13,5%

DRY EXTRACT (g/lt)

31,8

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

6,40

BOTTLING LOT.

226

SERVICE TEMPERATURE (°C)

16-18°