Casanova di Neri

Brunello di Montalcino WHITE LABEL

VINTAGE NOTES

Winter has been quite cold with many days of rain despite the warmer beginning. Spring was a bit postponed compared to previous years, with higher temperatures and light rainy periods. Summer began from early june with mild temperatures and a good rainfall that was well spread out all over the season. August rainstorms significantly lowered the temperatures especially at night and enhanced the aromatic expression, leading to a perfect ripening.

GIOVANNI NERI TASTING NOTES

The White Label 2013 is a wine with the usual bright and intense ruby red colour. The nose is immediately struck by a very young fruity with great freshness and complexity, underlined by delicate notes of cherry and citrus. On the palate it is extremely balanced, lively and decidedly elegant, son of a fresh vintage which allowed the grapes to ripen slowly for a wine for long aging in the bottle.

VINTAGE
2013
APPELLATION
Brunello di Montalcino DOCG
GRAPE VARIETY
100% Sangiovese
HARVEST
Manual, September 2013
AGEING IN OAK BARRELS
43 months
AGEING IN BOTTLES
6 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 25 days.
TOTAL ACIDITY
5,5
BOTTLING LOT.
817
SERVICE TEMPERATURE (°C)
16-17°
DRY EXTRACT (g/lt)
29,5

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