



*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/l)

29,5