



*Casanova di Neri*

Brunello di Montalcino WHITE LABEL

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**VINTAGE**

2012

**APPELLATION**

Brunello di Montalcino DOCG

**GRAPE VARIETY**

100% Sangiovese

**VINTAGE NOTES**

2012 winter was considered mild until February, when snow and frost hit the area quite heavily. Those conditions provided some water storage in the ground for the rest of the growing season and let the grapes ripen slowly and regularly. Spring and summer were quite dry meaning lower yields compared to previous vintages

**HARVEST**

Manual, between the last week of September and the first of October 2012

**AGEING IN OAK BARRELS**

43 months

**AGEING IN BOTTLES**

6 months

**ALCOHOL/VOL.**

14,5°

**GIOVANNI NERI TASTING NOTES**

The two predominant characteristics of the 2012 White Label are balance and finesse, followed by intense notes of red fruit which lead to a long and silky finish. A wine that already shows its potential, which can already be appreciated now but which will give its best in the years to come.

**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 24 days.

**TOTAL ACIDITY**

5,9

**BOTTLING LOT.**

816

**SERVICE TEMPERATURE (°C)**

16-17°

**DRY EXTRACT (g/l)**

31