



*Casanova di Neri*

Brunello di Montalcino WHITE LABEL

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**VINTAGE**

2011

**APPELLATION**

Brunello di Montalcino DOCG

**GRAPE VARIETY**

100% Sangiovese

**VINTAGE NOTES**

The seasonal trend of 2011 (cool May, June and the first half of July, very hot second half of July and above all August) led to a White Label brunello with fine and elegant tannins.

**GIOVANNI NERI TASTING NOTES**

In 2011 we did not bottle the Cerretalto which was used for the blending of this white label brunello, as already happened with the 2009 and 2005 vintages. Enjoyable immediately but with good aging potential. It is advisable to drink it at a temperature of 16°-18° by opening it a few hours before or decanting it delicately.

**AGEING IN OAK BARRELS**

43 months

**HARVEST**

Manual, 3rd and 4th week of September 2011

**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 23 days.

**AGEING IN BOTTLES**

6 months

**ALCOHOL/VOL.**

14,79°

**DRY EXTRACT (g/lt)**

30,60

**TOTAL ACIDITY**

5,8

**BOTTLING LOT.**

715

**SERVICE TEMPERATURE (°C)**

16-17°