Casanova di Neri

Brunello di Montalcino WHITE LABEL

VINTAGE
2009
APPELLATION
Brunello di Montalcino DOCG
GRAPE VARIETY
100% Sangiovese
VINTAGE NOTES
Summer 2009 in these vineyards was cool and sunny. In August the maximum temperature was 34°C. In the same month, 45 mm of rain came.
GIOVANNI NERI TASTING NOTES
Of great finesse, deep, elegant and complex in the style of Casanova di Neri's “Etichetta Bianca” brunello.
HARVEST
Manual, from October 1st to 14th
AGEING IN OAK BARRELS
43 months
AGEING IN BOTTLES
6 months

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.
DRY EXTRACT (g/lt)
32,95
TOTAL ACIDITY
6,2
BOTTLING LOT.
L1013
SERVICE TEMPERATURE (°C)
16-17°
ALCOHOL/VOL.
14°

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