



*Casanova di Neri*

Brunello di Montalcino WHITE LABEL



#### VINTAGE NOTES

2008 was characterized by a rather intense winter in terms of rainfall, even if not particularly cold. Spring was very regular both in terms of rainfall and temperatures. The rains, with alternating phases, continued until mid-June, while periods with high temperatures alternated in June and July with cooler moments with rainfall. With this climatic trend, the first stages of development of the vine, from spring budding to veraison, were rather delayed, while later ripening had a balanced and regular trend.

#### GIOVANNI NERI TASTING NOTES

Of great finesse, deep, elegant and complex in the style of Casanova di Neri's Brunello "White Label". It is advisable to drink it at a temperature of 16° - 18°, opening it a few hours before or decanting it delicately. It expresses itself with red fruits and violets. In the mouth it is fine with still young but excellent quality tannins. Perfect with feathered game, braised meats and aged cheeses.

#### VINTAGE

2008

#### APPELLATION

Brunello di Montalcino DOCG

#### GRAPE VARIETY

100% Sangiovese

#### HARVEST

Manual, 1st week of September 2008

#### AGEING IN OAK BARRELS

43 months

#### AGEING IN BOTTLES

6 months

#### ALCOHOL/VOL.

14,79°

#### 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

5,8

#### BOTTLING LOT.

715

#### SERVICE TEMPERATURE (°C)

16-17°

#### DRY EXTRACT (g/l)

30,60