



Casanova di Neri

Brunello di Montalcino WHITE LABEL



GIOVANNI NERI TASTING NOTES

BALANCE AND YOUTH.

Usual very young ruby red. Great balance at the nose among small red fruits and spices followed by hints of chocolate. The greatness of the vintage comes out immediately at the first sip: amazing balance among all the components with perfectly ripe tannins and bright acidity. Everything is standing for a great immediate pleasure providing at the same time a great aging potential.

VINTAGE NOTES

The 2016 vintage is the perfect balance among elegance, opulence, structure and complexity. Winter was warmer than average with some rain in February while budding was regular during the first week of April. Flowering took place on the last week of May with sunnier days, following a mild summer with sporadic rainfall. Ripening process was slowly but consistent, also thanks to the big range between day and night temperatures right before harvest.

VINTAGE

2016

APPELLATION

Brunello di Montalcino DOCG

GRAPE VARIETY

100% Sangiovese

HARVEST

Manual in the first week of October

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

5,7

BOTTLING LOT.

920

SERVICE TEMPERATURE (°C)

16-17°

DRY EXTRACT (g/l)

29,9