



Casanova di Neri

Brunello di Montalcino WHITE LABEL



VINTAGE NOTES

The winter of 2018 was very cold, with temperatures so low that bud break occurred a week later than had been the norm for previous years. Spring rainfall was plentiful. The vines bloomed in the final week of May. Summer began cool, and June and July went by without extreme heat. A large range in diurnal temperatures in the period prior to harvest allowed the grapes to mature slowly and steadily.

VINTAGE

2018

APPELLATION

Brunello di Montalcino DOCG

GRAPE VARIETY

100% Sangiovese

GIOVANNI NERI TASTING NOTES

Translucent and bright ruby red color. Its appealing and fascinating nose immediately reveals the freshness of the vintage 2018 followed by hues of nutmeg and crisp red berries. On the palate it is well-hatched, generous and measured at the same time. It shows overall great balance between tannic texture and acidity. Perfectly enjoyable even young.

HARVEST

Manual in the first week of October

AGEING IN OAK BARRELS

42 months

AGEING IN BOTTLES

6 months

BOTTLING LOT.

722

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.

ALCOHOL/VOL.

14,5%

DRY EXTRACT (g/lt)

31,3

TOTAL ACIDITY

6,61

SERVICE TEMPERATURE (°C)

16-17°