Casanova di Neri

Brunello di Montalcino WHITE LABEL

VINTAGE NOTES

Winter was marked by mild temperatures with rainfall in average with previous years. Stable and sunny March and April were followed by a singular May with very low temperatures and abundant rainfall. All these factors contributed to delaying flowering and fruit set of few days. June and July weere warm and dry with high peaks which made possible to recover the vegetative delay. The abundant spring rainfall and the warm and stable August allowed a smooth ripening of the grapes.

VINTAGE
2019
APPELLATION
Brunello di Montalcino DOCG
GRAPE VARIETY
Sangiovese 100%
GIOVANNI NERI TASTING NOTES
Bright red and young. On the nose it is intriguing and generous, notes of bergamot, wild violet, cherry and morello cherry stand out. On the palate it is relaxed and harmonious, intense and succulent. The finish is of great balance, clear, savory and pressing. It presents a great drink but will be best enjoyed in a few years.
HARVEST
Manual, from the middle of September to October
AGEING IN OAK BARRELS
43 months
AGEING IN BOTTLES
6 months
ALCOHOL/VOL.
15%

VINIFICATION
We select the bunches manually before de-stemming and selecting the grapes with an optical 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.
DRY EXTRACT (g/lt)
30,7
TOTAL ACIDITY
5,62
BOTTLING LOT.
823
SERVICE TEMPERATURE (°C)
16-17°

Az. Ag. Casanova di Neri Podere Fiesole, 53024 Montalcino SI • +39 0577 834455 • info@casanovadineri.com