



Casanova di Neri

Brunello di Montalcino TENUTA NUOVA



VINTAGE NOTES

2015 will be remembered as a truly textbook year. Winter was essentially mild with temperatures within the average and abundant rainfall in January and February. The budding occurred in the second week of April. The second part of April and the entire month of May were rich in rainfall and sunny days; all this led to a regular development of the vegetative cycle, to an excellent accumulation of water in the soil and a regular and prosperous flowering that ended around the end of May. June and July were dry and warm, slightly above average. During the second week of August, precipitations lowered the temperatures and helped the ripening process considerably. August and September continued with significant differences in temperature range between day and night which led to a balance between acidity, tannins and almost perfect grape sugars.

VINTAGE

2015

APPELLATION

Brunello di Montalcino DOCG

GRAPE VARIETY

100% Sangiovese

GIOVANNI NERI TASTING NOTES

Deep bright red. The usual Tenuta Nuova balsamic aroma blends with pure red fruit in the making. Savory on the palate, almost salty, with the powerful tannins of the vibrant 2015 melting into an incredible depth.

HARVEST

Manual, 2nd and 3rd week of September

AGEING IN OAK BARRELS

36 months

AGEING IN BOTTLES

12 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 24 days.

DRY EXTRACT (g/l)

31,4

TOTAL ACIDITY

5,9

BOTTLING LOT.

819

SERVICE TEMPERATURE (°C)

16-17°