



Casanova di Neri

Brunello di Montalcino TENUTA NUOVA



VINTAGE

2010

APPELLATION

Brunello di Montalcino DOCG

GRAPE VARIETY

100% Sangiovese

VINTAGE NOTES

The seasonal trend of 2010 (May, June and July with a good amount of rain, July, August and September warm on average) brought the grapes of Tenuta Nuova to a perfect maturity of the polyphenols, with sugars and acidity in great balance as it hasn't been seen for years.

GIOVANNI NERI TASTING NOTES

Clear aromas of violets, ripe black cherries, aromatic herbs, balsamic notes, eucalyptus and rosemary. Important but silky and dense tannins, very long and persistent with a sweet finish as in its style. All fused with great harmony. High aging potential.

AGEING IN OAK BARRELS

33 months

ALCOHOL/VOL.

15°

DRY EXTRACT (g/l)

33

HARVEST

Manual, between the second half of September and the beginning of October

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.

AGEING IN BOTTLES

15 months

TOTAL ACIDITY

5,69

BOTTLING LOT.

721

SERVICE TEMPERATURE (°C)

16-17°