



Casanova di Neri

Brunello di Montalcino TENUTA NUOVA



VINTAGE

2007

APPELLATION

Brunello di Montalcino DOCG

GRAPE VARIETY

100% Sangiovese

GIOVANNI NERI TASTING NOTES

It starts with a superb creaminess, enveloping and complex in the aromas, deep in thickness but which manages to express itself in complete and tasty enjoyment, as in the style of our Company. It is preparing for a very long evolution over time.

AGEING IN OAK BARRELS

36 months

DRY EXTRACT (g/l)

33,90

HARVEST

Manual, from September 14th to October 2nd

VINIFICATION

Maceration and fermentation for 23 days.

AGEING IN BOTTLES

15 months

ALCOHOL/VOL.

14,75°

TOTAL ACIDITY

5,95

SERVICE TEMPERATURE (°C)

16-18°