



Casanova di Neri

Brunello di Montalcino TENUTA NUOVA



VINTAGE

2006

APPELLATION

Brunello di Montalcino DOCG

GRAPE VARIETY

100% Sangiovese

HARVEST

Manual, from September 26th to October 7th

VINIFICATION

Maceration and fermentation for 25 days.

AGEING IN OAK BARRELS

36 months

ALCOHOL/VOL.

14,91°

AGEING IN BOTTLES

15 months

DRY EXTRACT (g/l)

33,90

TOTAL ACIDITY

5,9

SERVICE TEMPERATURE (°C)

16-18°