



Casanova di Neri

Brunello di Montalcino TENUTA NUOVA



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 were 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

With an intense and bright ruby red colour, Tenuta Nuova 2019 shows notes of wild violet, eucalyptus and red currant. On the palate the tannins are round and balanced, perfectly ripe and pleasant. It shows incredible rigor and definition, characteristics that make it appreciated even now but which give a glimpse of a great future for this vintage.

HARVEST

Manual, from the middle of September to October

AGEING IN OAK BARRELS

30 months

AGEING IN BOTTLES

18 months

ALCOHOL/VOL.

14,5%

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 25 days.

DRY EXTRACT (g/l)

31,4

TOTAL ACIDITY

5,84

BOTTLING LOT.

723

SERVICE TEMPERATURE (°C)

16-17°