Casanova di Neri

Brunello di Montalcino CERRETALTO



GIOVANNI NERI TASTING NOTES

2015 is one of Cerretalto's truly great years.
The colour is rich and intense. The bouquet reveals itself gradually, with insistent graphite notes accompanied by a concerto of red berries, liquorice and chocolate. Lastly, fresh, bright tones come through, followed by balsamic, minty undertones. But it's on the palate that Cerretalto 2015 reveals all its personality – a perfect balance between extraordinary tensile strength and aromatic precision. An exceptional web of tannins – dense and velvety – blends with an acidity which is palpable but well integrated. The experience culminates with in a sensation of great purity, density and depth. All these factors augur a very long life for Cerretalto 2015.

VINTAGE NOTES

The 2015 vintage will go down in history as a textbook year. The winter was mainly mild, with temperatures within the norm and considerable rainfall in January and February. Bud break occurred in the second week of April. Through the second half of April and the whole of May sunny days alternated with abundant showers, resulting in a regular growth cycle, excellent water levels in the soil and a healthy flowering period which concluded right at the end of May. In June and July temperatures were slightly above average. Showers in the second week of August brought temperatures down and greatly aided ripening. The diurnal temperature range was considerable in August and September, leading to an almost perfect balance of acidity, tannins and sugar.

VINTAGE
2015
APPELLATION
Brunello di Montalcino DOCG
GRAPE VARIETY
Sangiovese 100%
HARVEST
Manual, 2nd week of October
AGEING IN OAK BARRELS
36 months
AGEING IN BOTTLES
24 months
ALCOHOL/VOL.
15°

VINIFICATION
Manual selection of the grapes first and - after destemming - by optic selector, followed by a spontaneous fermentation without the addition of artificial yeast. Maceration is assisted by a falling down system, and everything is carried out inside open cone-shaped and temperature controlled fermenters for 32 days.
TOTAL ACIDITY
6,2
BOTTLING LOT.
919
SERVICE TEMPERATURE (°C)
16-17°
DRY EXTRACT (g/lt)
33,1

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