

CASANOVA DI NERI BRUNELLO DI MONTALCINO DOCG 2017



WINE INTRODUCTION

Casanova di Neri proudly produces the White Label Brunello since 1978. Our passion and love for the land and our own distinctive Sangiovese joined together to make a wine that stands out for elegance, finesse, high quality and long ageing potential.

WINEMAKING NOTE

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. Aged in oak barrels for 42 months, before 6 months of ageing in bottle.

APPEARANCE, AROMA AND TASTING NOTE

Bright and intense red color. To the nose, the first impact is ethereal and citrusy. As it opens up, notes of red fruits become evident – particularly cherry, raspberry and black cherry. In the palate the generosity of vintage 2017 becomes evident: the tannins are soft and silky, balanced by a subdued acidity, which perfectly embodies the energy of this sunny vintage. The ending is long and elegant, fresh and harmonious.

WINE INFORMATION

Country:	Italy
Region:	Tuscany
Sub-Region:	Montalcino
Wine Type:	Red
Producer:	Casanova di Neri
Wine Name:	Brunello di Montalcino DOCG
Vintage:	2017
Principle Grape (%):	Sangiovese (100)
Closure:	Cork
Winemaker Name:	Giovanni Neri
ABV (%):	14.50%
Acid (g/L):	5.71
Bottle Size:	75cl
Case/Pack Size:	6x75cl