



Casanova di Neri

IR ROSSO

Toscana IGT



VINTAGE NOTES

Winter 2020 has been characterized by mild temperatures and less than average precipitations. The return of cold temperatures at the end of March has slowed down the vegetative cycle, so the budding has taken place at the same time of the previous vintages. Spring has followed normally, with a mild climate, and flowering and fruit set taking place under optimal conditions. In the month of June there have been good rainfalls. The summer has been hot and sunny, without excessive temperatures. All these conditions have contributed to a slow and consistent ripening of the grapes.

VINTAGE

2019

APPELLATION

Toscana IGT

GRAPE VARIETY

Sangiovese

GIOVANNI NERI TASTING NOTES

A vintage with great balance. To the sight it shows a lively and bright red color. The nose explodes with small fruits, like red and black cherry. The palate is rich and elegant, with a thick tannic texture, and a long, persistent taste. It's already very enjoyable but will reach its apex in a few years.

AGEING IN OAK BARRELS

12 months

ALCOHOL/VOL.

13,5°

HARVEST

Manual, second week of September.

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 18 days.

DRY EXTRACT

32,2

TOTAL ACIDITY

5,61

BOTTLING LOT.

921

SERVICE TEMPERATURE C°

16 - 17°