



Casanova di Neri

OUTSTANDING REVIEWS FOR CASANOVA DI NERI

2013 Casanova di Neri Brunello di Montalcino DOCG
2013 Casanova di Neri Brunello di Montalcino *Tenuta Nuova* DOCG
2012 Casanova di Neri Brunello di Montalcino *Cerretalto* DOCG



2013 Casanova di Neri
Brunello di Montalcino
DOCG

93+ Points

Beautifully executed, the wine oozes forth from the glass with round, supple and velvety fruit. This Brunello Annata is luscious and deep, with millefoglie aromatic layering that peels back slowly and carefully.
-Monica Larner, March 2018

93 Points

This is focused, with a vivid structure driving the cherry, leather, spice and earth flavors. Dusty tannins follow up, while this remains fresh on the lingering finish.
-Bruce Sanderson, March 2018

94 Points

Luminous deep red. Captivating aromas of sweet red berries, cinamon, violet and licorice. Then also very fruity in the mouth; refined, juicy red plum and raspberry flavors linger brightly on the fresh back end. Has a delightful red fruit cocktail quality that makes it practically impossible to put the glass down.
-Ian D'Agata, April 2018

93 Points

This is a typical 2013 with a sweetness of fruit and plums. Citrus undertones. Medium to full body, ultra-fine tannins and a lively finish. Drink or hold.
-James Suckling, November 2017



2013 Casanova di Neri
Brunello di Montalcino
Tenuta Nuova
DOCG

97 Points

This is a bold and expressive Brunello that displays tightly knit aromas of Morello cherry, spice leather and balsam herb that are the building blocks of the most beautiful Brunellos that come to mind.
-Monica Larner, March 2018

96 Points

Sweet, ripe strawberry and cherry fruit melds seamlessly with the dense, refined structure of this red. Saline, licorice and spice accents add complexity as this lingers gracefully on the finish. Terrific harmony and expression.
-Bruce Sanderson, March 2018

95 Points

Bright deep red. The youthfully reticent nose hints at flinty red cherry, blueberry, graphite, cedar and pepper. Then flavors similar to the aromas, and a tight acid spine and serious but polished tannins nicely extending and framing the brooding fruit notes and peppery flintiness on the long, deep, complex finish.
-Ian D'Agata, April 2018

98 Points

A vivid and bright red with intense blueberries and raspberries. Floral undertones and tons of citrus, too! Full-bodied, dense and layered. Polished tannins and fantastic fruit. The muscularity of the structure is what gives this wine focus and intensity. So serious for the vintage. Give it time to show its greatness.
-James Suckling, January 2018



2012 Casanova di Neri
Brunello di Montalcino
Cerretalto
DOCG

98 Points

The 2012 Brunello di Montalcino *Cerretalto* offers a prolonged, flowing and carefully massaged drinking experience that drapes over the senses with some studied intentensity and lots of intriguing complexity. This wine nails that perfect balance between power and elegance (that elusive exchange that so many winemakers hope to achieve) with effortless precision.
-Monica Larner, March 2018

98 Points

Flavors of medicinal herbs, juniper, macerated cherry, plum, tobacco and spice are the hallmarks of this intense red. Ripe and concentrated, yet sleek and focused, with spice notes chiming in on the long, minerally and firmly tannic finish.
-Bruce Sanderson, March 2018

94 Points

Vivid red with a pale rim. Tight, pure aromas of black fruits, potpourri, black pepper, roast coffee and graphite. Dense, tactile and rich, conveying a multilayered texture and very good lift to the super-ripe, super-concentrated blackberry and red cherry fruit. Impeccably balanced, this rather plush wine is most impressive today on the very long, suavely tannic finish that features repeating herbal notes.
-Ian D'Agata, April 2018

97 Points

The density is so impressive in this great single-vineyard wine of Casanova. It's full yet agile at the same time. Shows such integrated tannins and fresh acidity at the finish. Energized and focused. Tangy and citrusy. Mineral undertone. One of the great Brunellos of 2012.
-James Suckling, April 2018