



Casanova di Neri

CASANOVA DI NERI CERRETALTO BRUNELLO DI MONTALCINO DOCG



PRODUCER PROFILE

Winery Owner(s):

Giacomo Neri

Winemaker:

Giacomo Neri and Giovanni Neri

Winery Founded:

1971

Region:

Tuscany

WINE STORY

Casanova di Neri Cerretalto is a single-vineyard Brunello di Montalcino, representing the pinnacle of Neri's production from some of the winery's best vines. Cerretalto is an old vineyard in a natural amphitheater over the Asso River east of Montalcino, and its wines are among the best the Brunello di Montalcino denomination has to offer.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	East of Montalcino
ELEVATION:	330 meters
SOILS:	Galestro with alluvial deposits and a high concentration of iron and magnesium
TRAINING SYSTEM:	Spur-pruned cordon (cordone speronato)
FARMING PRACTICES:	Organic (not certified)
AGE OF VINES:	50 years (planted in 1960s)
YIELD:	3,500 kg per hectare
GRAPES:	100% Sangiovese
TYPE OF YEAST:	Ambient
POST-FERMENTATION PROCEDURES:	
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	Unfiltered
AGING CONTAINER:	Oak barrels
AGING TIME:	30-36 months
BOTTLE AGING TIME:	18-24 months
PRODUCTION:	10,000 bottles per year
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	14.5-15%	TOTAL ACIDITY:	6 g/l
RESIDUAL SUGAR:	< 1 g/l	EXTRACT:	34 g/l