



Casanova di Neri

CASANOVA DI NERI "GIOVANNI NERI" ROSSO DI MONTALCINO DOC



WINE STORY

"Giovanni Neri" Rosso di Montalcino is a new wine from Casanova di Neri and is dedicated to the founder of the estate in celebration of the winery's the 50th anniversary . The grapes for this wine come from the new *Tocci* vineyard located in the Sesta area of southern Montalcino, which was acquired in 2018. The vines are 45 years old on average and the vineyard has exceptional soils and an ideal exposition, all of which help create a wine that respects the philosophy, style and quality of Casanova di Neri.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Sesta area of SE Montalcino
ELEVATION:	380 - 420 masl
SOILS:	Galestro with clay and tufo
TRAINING SYSTEM:	Cordone Speronato
FARMING PRACTICES:	Sustainable
AGE OF VINES:	45 years
YIELD:	3,000 - 4,000 kg/hectare (depending on vintage)
GRAPES:	Sangiovese 100%
TYPE OF YEAST:	Native
POST-FERMENTATION PROCEDURES:	Frequent pressing
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	No
AGING CONTAINER:	500L used French oak tonneaux
AGING TIME:	13 months
BOTTLE AGING TIME:	4 months
PRODUCTION:	10,000 bottles
VEGAN:	Yes

PRODUCER PROFILE

Winery Owner(s):

Giacomo Neri

Winemaker:

Giacomo Neri and Giovanni Neri

Winery Founded:

1971

Region:

Tuscany

TECHNICAL DATA

ALCOHOL:	14.5	TOTAL ACIDITY:	5.7 g/L
RESIDUAL SUGAR:	0 g/L	EXTRACT:	32.4