



*Casanova di Neri*

## CASANOVA DI NERI "IRROSSO" TOSCANA IGT



### WINE STORY

Irrosso (or IrRosso) is Casanova di Neri's most recent creation. It is made primarily from relatively young Brunello (Sangiovese) grapes from the Fiesole vineyard which is located next to the winery. It is blended with a small portion of Bordeaux grapes, Cabernet Sauvignon and Petit Verdot, from the Neri vineyards in the southern part of Montalcino. This wine is the most approachable of Neri's wines at an early stage of development, but can still age well.

### VINEYARDS & VINIFICATION

<b>VINEYARD LOCATION:</b>	South of Montalcino
<b>ELEVATION:</b>	275-350 meters
<b>SOILS:</b>	Galestro with limestone and clay
<b>TRAINING SYSTEM:</b>	Spur-pruned cordon (cordone speronato)
<b>FARMING PRACTICES:</b>	Organic (not certified)
<b>AGE OF VINES:</b>	10-50 years (planted 1968-2008)
<b>YIELD:</b>	6,000 kg per hectare
<b>GRAPES:</b>	Sangiovese (90%) Cabernet Sauvignon (5%) and Petit Verdot (5%)
<b>TYPE OF YEAST:</b>	Ambient
<b>POST-FERMENTATION PROCEDURES:</b>	
<b>SECOND FERMENTATION:</b>	N/A
<b>MALOLACTIC FERMENTATION:</b>	Yes
<b>FILTRATION:</b>	Unfiltered
<b>AGING CONTAINER:</b>	Oak barrels
<b>AGING TIME:</b>	12-15 months
<b>BOTTLE AGING TIME:</b>	
<b>PRODUCTION:</b>	90,000 bottles per year
<b>VEGAN:</b>	Yes

### PRODUCER PROFILE

Winery Owner(s):

Giacomo Neri

Winemaker:

Giacomo Neri and Giovanni Neri

Winery Founded:

1971

Region:

Tuscany

### TECHNICAL DATA

<b>ALCOHOL:</b>	14-14.5%	<b>TOTAL ACIDITY:</b>	6 g/l
<b>RESIDUAL SUGAR:</b>	< 1 g/l	<b>EXTRACT:</b>	32 g/l