



Casanova di Neri

CASANOVA DI NERI "TENUTA NUOVA" BRUNELLO DI MONTALCINO DOCG



PRODUCER PROFILE

Winery Owner(s):

Giacomo Neri

Winemaker:

Giacomo Neri and Giovanni Neri

Winery Founded:

1971

Region:

Tuscany

WINE STORY

Tenuta Nuova, meaning New Farm, was literally a groundbreaking project by Casanova di Neri to develop an area in the Brunello di Montalcino denomination that had not been planted with Sangiovese before. The ridge, covered with Mediterranean maquis shrubs, was originally owned by a shepherd, but proved to be too rocky for good grazing. The Neris, however, saw great promise for vineyards. They planted Le Cetine vineyard with vines cut from the winery's exceptional Cerretalto vineyard, and implemented the highest standards of viticulture in the vineyards. Ultimately, the Neris' faith in the area has been validated by the exceptional quality of the Tenuta Nuova Brunello.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	South of Montalcino
ELEVATION:	275-320 meters
SOILS:	Galestro with tuff and clay
TRAINING SYSTEM:	Spur-pruned cordon (cordone speronato)
FARMING PRACTICES:	Organic (not certified)
AGE OF VINES:	25-30 years (planted 1988-2003)
YIELD:	4,800 kg per hectare
GRAPES:	100% Sangiovese
TYPE OF YEAST:	Ambient
POST-FERMENTATION PROCEDURES:	
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	Unfiltered
AGING CONTAINER:	500-liter oak tonneaux
AGING TIME:	36 months
BOTTLE AGING TIME:	12 months
PRODUCTION:	70,000 bottles per year
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	14.50%	TOTAL ACIDITY:	6 g/l
RESIDUAL SUGAR:	< 1 g/l	EXTRACT:	32 g/l