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Fine Wines & Spirits
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Casanova di Neri Brunello di Montalcino “Etichetta Bianca”

Varietal: 100% Sangiovese

Acidity: 5.84 gr / liter

Dry Extract: 31.4 gr / liter

Appellation: Brunello di Montalcino DOCG

Soil:

Practice:

Alcohol %: 15

Production: cs

Tasting Notes. Bright red and young. On the nose it is intriguing and generous, notes of bergamot, wild violet, cherry and morello cherry stand out. On the palate it is relaxed and harmonious, intense and succulent. The finish is of great balance, clear, savory and pressing. It presents a great drink but will be best enjoyed in a few years.

Vinification: We select the bunches manually before de-stemming and selecting the grapes with an optical selector. After that, spontaneous fermentation without added yeasts follows and maceration is facilitated by frequent pressing. Everything takes place in conical steel vats at controlled temperature for 23 days

Aging: 43 months in Oak Barrel. 6 months in Bottle

Food Pairing: Goes well with dishes that are typical of Tuscan cuisine, such as pasta and risottos made with mushrooms or truffles, pork, grilled meats, and medium matured cheese.

Accolades

95 pts R Parker - 2019 vintage



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