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Fine Wines & Spirits
-est. 2002 -



Casanova di Neri Brunello di Montalcino “Giovanni Neri”

Varietal: 100% Sangiovese

Acidity: 5.84 gr / liter

Dry Extract: 31.4 gr / liter

Appellation: Brunello di Montalcino DOCG

Soil:

Practice:

Alcohol %: 15

Production: 623 Btl

Tasting Notes. The nose displays nuances of cherry, white flowers; red orange notes appear with a bit of aeration. The palate has a perfect balance, it is creamy and juicy and reveals marked hints of red berries. The finish is savory with a great purity.

Vinification: Manual selection of the grapes first and - after destemming - by optic selector, followed by fermentation with 20% of whole cluster, without the addition of artificial yeast. Maceration is assisted by a falling down system, and everything is carried out inside open cone-shaped and temperature-controlled fermenters for 29 days.

Aging: 30 months in Oak Barrel. 22 months in Bottle

Food Pairing: Pasta and risottos with mushrooms or truffles, pork, grilled meats, and medium aged cheeses. Roasted red meats, beef, and lamb. Game, such as wild boar, guinea fowl, or duck.

Accolades

100 pts J Suckling - 2019 vintage Top 100 #7



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