

# ClaSSicO

Fine Wines & Spirits  
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# Casanova di Neri Brunello di Montalcino “Tenuta Nuova”

**Varietal:** 100% Sangiovese

**Acidity:** 5.84 gr / liter

**Dry Extract:** 31.4 gr / liter

**Appellation:** Brunello di Montalcino DOCG

**Soil:**

**Practice:**

**Alcohol %:** 14.5

**Production:** cs

**Tasting Notes.** With an intense and bright ruby red color, Tenuta Nuova 2019 shows notes of wild violet, eucalyptus and red currant. On the palate the tannins are round and balanced, perfectly ripe and pleasant. It shows incredible rigor and definition, characteristics that make it appreciated even now but which give a glimpse of a great future for this vintage.

**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:** 30 months in Oak Barrel. 18 months in Bottle

**Food Pairing:** Beef, lamb, pork, and roast veal. Venison and deer, guinea fowl and duck

## Accolades

97 pts R Parker - 2019 vintage

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