ClaSSicO

Fine Wines & Spirits
-est. 2002 -

Casanova di Neri "Irrosso"



Varietal: 85% Sangiovese, 15% Cabernet Sauvignon

Soil:

Acidity: 5.36 gr / liter **Practice:**

Dry Extract: 30.5 gr / liter **Alcohol %:** 13.5

Appellation: Toscana IGT **Production**: cs



Tasting Notes. This wine stands out once again for its unmistakable pleasantness and its prettiness and great drinkability. At the sight it is purplish ruby red, intense and bright. On the nose there are spicy notes and intense small red fruits. On the palate its excellent tannic structure, enveloping and highly drinkable, is in harmony with its beautiful softness.

Vinification: Manual selection of the grapes first and - after destemming - by optic selector. Spontaneous fermentation without use of added yeasts and maceration is facilitated by frequent pressing. Everything takes place in conical steel vats at a controlled temperature per 13 days.

Aging: Oak barrel for 15 months.

Food Pairing: Beef and venison.

Accolades

92 pts J Suckling - 2022 vintage

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