

ClaSSicO

Fine Wines & Spirits
-est. 2002 -



Casanova di Neri Pietradonice Cabernet Sauvignon

Varietal: 100% Cabernet Sauvignon

Acidity: 6.66 gr / liter

Dry Extract: 35.7 gr / liter

Appellation: Toscana IGT

Soil:

Practice:

Alcohol %: 14.5

Production: 336 btls

Tasting Notes. Intense and deep purple red color. The nose is striking, with hints of dark red fruit, among which raspberries stand out, as well as violet. On the palate, balance reigns supreme. The tannins and acidity are perfectly integrated with the richness and silkiness of this vintage. Finish is long-lasting and fresh.

Vinification: Manual selection of the grapes first and - after destemming - by optic 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 18 days.

Aging: 18 months in Oak Barrel.

Food Pairing: Fattier cuts of beef like ribeye, sirloin, and New York strip, served rare to medium-rare.

Accolades

94 pts R Parker - 2019 vintage



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