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Fine Wines & Spirits
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Casanova di Neri Rosso di Montalcino “Giovanni Neri”

Varietal: 100% Sangiovese

Acidity: 6.06 gr / liter

Dry Extract: 32.3 gr / liter

Appellation: Rosso di Montalcino DOC

Soil:

Practice:

Alcohol %: 14

Production: 1323 Btl

Tasting Notes. Deep and young red. The nose shows notes of cherries, raspberries, currants and rose petals. In the mouth it is savory and balanced, with tannins that are soft and very fine-grained, the finish is juicy and velvety.

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: 13 months in Oak Barrel.

Food Pairing: Pair well with red meat and game and also with pasta with meat sauce.

Accolades

93pts J. Suckling - 2019 vintage



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