

# WHITE LABEL



Casanova di Neri proudly produces the White Label Brunello since 1978. Our passion and love for the land and our own distinctive Sangiovese joined together to make a wine that stands out for elegance, finesse, high quality and long ageing potential.

APPELLATION.	Brunello di Montalcino DOCG
VINTAGE	2015
GRAPE VARIETY	100% Sangiovese
VINTAGE NOTES	

2015 will be remembered as a truly textbook year.

Winter was essentially mild with temperatures within the average and abundant rainfall in January and February. The budding occurred in the second week of April. The second part of April and the entire month of May were rich in rainfall and sunny days; all this led to a regular development of the vegetative cycle, to an excellent accumulation of water in the soil and a regular and prosperous flowering that ended around the end of May. June and July were dry and warm, slightly above average. During the second week of August, precipitations lowered the temperatures and helped the ripening process considerably. August and September continued with significant differences in temperature range between day and night which led to a balance between acidity, tannins and almost perfect grape sugars.

HARVEST	Manual, last week of September
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 25 days.
AGEING IN OAK BARRELS	43 Months
AGEING IN BOTTLES	6 Months
ALCOHOL/VOL.	14,5°
DRY EXTRACT.	< 0,5
TOTAL ACIDITY	5,7
BOTTLING LOT	719
SERVICE TEMPERATURE C°	16-17°

TASTING NOTES BY GIOVANNI NERI II	Bright red, young and intense. The aroma is pleasantly fresh with scents of dark fruit, exotic white fruit and hints of spices. On the palate, depth blends with the perfectly ripe tannins, symbol of an exceptional vintage such as 2015. The finish is greatly balanced, revealing the excellent aging potential.
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