

# TENUTA NUOVA



Tenuta Nuova is a pioneering and visionary vineyard project embodying the belief and passion of Casanova di Neri. Tenuta Nuova means new property; Tenuta Nuova is a place where nobody planted Sangiovese before; Tenuta Nuova is the will of Casanova di Neri to produce a powerful yet drinkable Brunello with a high ageing potential. The project began with the study of varied local microclimates and their optimal exposures. Through a cautious and passionate research Casanova di Neri has used the most sophisticated scientific investigations to determine the clones, rootstocks, cultivation practices, plant density per hectare and every possible particular to obtain excellent Sangiovese grapes.

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, 2nd and 3rd 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 24 days.
AGEING IN OAK BARRELS	37 Months
AGEING IN BOTTLES	12 Months
ALCOHOL/VOL.	14,5°
DRY EXTRACT.	1,4
TOTAL ACIDITY	5,9
BOTTLING LOT	819
SERVICE TEMPERATURE C°	16-17°

TASTING NOTES BY GIOVANNI NERI II	Deep bright red. The usual Tenuta Nuova balsamic aroma blends with pure red fruit in the making. Savory on the palate, almost salty, with the powerful tannins of the vibrant 2015 melting into an incredible depth.
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