



*Casanova di Neri*

## CERRETALTO

The Cerretalto is the synthesis of intuition, passion and vision, characteristics that have been a continual expression of Casanova di Neri. An extraordinary concentration of mineral in the soil imparts an unique impression only in certain vintages and only thanks to a Sangiovese grape from small, straggly bunches. With this decisive contribution of human dedication, love for the work of the earth and great attention in the cellar can a wine reach exceptional quality, personality and unique style that fully expresses the territory of its origin.



APPELLATION	Brunello di Montalcino DOCG
GRAPE VARIETY	100% Sangiovese
VINTAGE	2013
VINTAGE NOTES	Winter has been quite cold with many days of rain despite the warmer beginning. Spring was a bit postponed compared to previous years, with higher temperatures and light rainy periods. Summer began from early June with mild temperatures and a good rainfall that was well spread out all over the season. August rainstorms significantly lowered the temperatures especially at night and enhanced the aromatic expression, leading to a perfect ripening.
HARVEST	Manual, between the first and the second week of October
VINIFICATION	Manual selection of the grapes before and after destemming, followed by a spontaneous fermentation without the addition of artificial yeast. Maceration is assisted by a falling down system, and everything is carried out inside open cone-shaped and temperature controlled fermenters for 32 days.
AGEING IN OAK BARRELS FOR	36 months
AGEING IN BOTTLE FOR	24 months
ALCOHOL/VOL.	15°
DRY EXTRACT	33,5
TOTAL ACIDITY	5,95
BOTTLING LOT	517
SERVICE TEMPERATURE C°	16-17°
GIOVANNI NERI TASTING NOTES	The 2013 vintage best represents the Cerretalto work of art: deepness, intensity, and greatness. Once poured in the glass shows a bright ruby red color while the bouquet has the unmistakable graphite followed by hints of young and dark red fruits, chocolate and liquorice. In the mouth is immense, thick and elegant at the same time with an incredible and persistent finish. Tannins are perfectly smoothed and integrated. The Cerretalto 2013 has a long life ahead. It should be opened at least 3 hours in advance at the recommended service temperature.