



Brunello di Montalcino DOCG 2018

Casanova di Neri

| Туре | Rotwein |
|----------------|------------------------------|
| Origin | Italien, Toscana |
| Producer | Casanova di Neri Montalcino |
| Classification | DOCG |
| Expansion | 45 month large wooden barrel |
| Contents | 75 cl |
| Vintage | 2018 |
| Enjoyment | up to 13 years |
| phase | |
| Serving | 18 - 20°C |
| temperature | |
| Alcohol | 14.5 % |
| content | |
| Grape | Sangiovese 100 % |
| varieties | |
| Article no | 15003718 |

Comments

Casanova di Neri has been proud to produce Brunello White Label since 1978. The passion and love for the land and the unmistakable Sangiovese have produced a wine characterized by elegance, finesse, high quality and long aging potential.

Tasting notes

Bright and intense red color. On the nose the first impression is ethereal and citrusy. As the wine progresses, notes of red fruits emerge, particularly cherry, raspberry and black cherry. The generosity of the 2017 vintage is evident on the palate: the tannins are soft and silky, balanced by a muted acidity that perfectly embodies the energy of this sunny vintage. The finish is long and elegant, fresh and harmonious.