



## Brunello di Montalcino Tenuta Nuova DOCG 2017

Casanova di Neri

<b>Type</b>	Rotwein
<b>Origin</b>	Italien, Toscana
<b>Producer</b>	Casanova di Neri Montalcino
<b>Classification</b>	DOCG
<b>Expansion</b>	45 month large wooden barrel
<b>Contents</b>	75 cl
<b>Vintage</b>	2017
<b>Enjoyment phase</b>	up to 18 years
<b>Serving temperature</b>	18 - 20°C
<b>Alcohol content</b>	15 %
<b>Grape varieties</b>	Sangiovese 100 %
<b>Article no</b>	15004717

### Comments

Tenuta Nuova is a pioneering and visionary vineyard project that embodies the faith and passion of Casanova di Neri. Tenuta Nuova means new property; Tenuta Nuova is a place where no one has planted Sangiovese before; Tenuta Nuova is Casanova di Neri's will to produce a powerful yet drinkable Brunello with high aging potential. The project began with the study of the various local microclimates and their optimal sites. Through careful and passionate research, Casanova di Neri has applied the most demanding scientific studies to determine the clones, the rootstocks, the cultivation practices, the planting density per hectare and all possible specificities to obtain excellent Sangiovese grapes.

### Tasting notes

Bright and youthful red. The bouquet is powerful and complex, expressing all the ingredients of a generous vintage like 2017: fresh white flowers, followed by intense

and ripe scents of small fruits such as cherry and wild blackberry. Finally, it reveals the refreshing balsamic notes typical of every Tenuta Nuova. On the palate it quickly unfolds its full, rich and intense character. Even in a Mediterranean vintage like 2017, its balance is unmistakable. The tannic texture combines perfectly with the acidity for an elegant and persistent finish.