



## Brunello di Montalcino Tenuta Nuova DOCG 2018

Casanova di Neri

<b>Type</b>	Red wine
<b>Origin</b>	Italy, 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>	2018
<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
<b>Article no</b>	15004718

### Comments

Tenuta Nuova is a groundbreaking and visionary vineyard project that embodies the faith and passion of Casanova di Neri. Tenuta Nuova means new possession; Tenuta Nuova is a place where no one has ever planted Sangiovese; Tenuta Nuova is Casanova di Neri's desire to produce a powerful yet drinkable Brunello with high aging potential. The project began with studying the different local microclimates and their optimal locations. Through careful and passionate research, Casanova di Neri has applied the most sophisticated scientific studies to determine the clones, rootstocks, cultivation practices, planting density per hectare and all possible peculiarities in order 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 shows the refreshing balsamic notes that are typical of every Tenuta Nuova. On the palate it quickly develops 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 and ensures an elegant and persistent finish.