



Pietradonice IGT Rosso Toscana 2018

Casanova di Neri

Type	Rotwein
Origin	Italien, Toscana
Producer	Casanova di Neri Montalcino
Classification	IGT
Expansion	18 months in barriques
Contents	75 cl
Vintage	2018
Enjoyment phase	up to 18 years
Serving temperature	18 - 20°C
Alcohol content	14.5 %
Grape varieties	Cabernet Sauvignon 100 %
Article no	15006718

Comments

The name Pietradonice comes from the soil on which the vines grow, which is rich in these stones. Only Cabernet Sauvignon grapes are used for this wine: this is almost a bet and results in a product that perfectly reflects the taste of the soil and its stones. Add to this a very low production per vine and the climatic factor, and we can classify it - with some pride - as the wine that represents Casanova di Neri in a really concrete way. Pietradonice manages to combine the opening to the international market with the local tradition ... and in the end the whole personality of Montalcino comes out.

Pairing

An elegant accompaniment to dishes with lamb, veal shanks, bistecca fiorentina and aromatic cheeses.

Tasting notes

Pietradonice presents itself in a powerful ruby violet, its bouquet initially with mineral notes of tobacco and olives, followed by a crisp, dark cherry fruit. Rich, very concise dark fruit notes that spread beautifully and with good pressure.