

Brunello di Montalcino

DOCG



CASANUOVA delle CERBAIE

Area of production: Northern sector of Montalcino

Soil composition: Mixed clay, galestro, calcareous rocks, very rich in skeleton

Average altitude of the vineyards: 250 - 350 mt a.s.l.

Density of vines per hectare: 5.000

Vine training form: One-sided spurred cordon

Harvest: Manual harvest of the grapes in small perforated boxes, gently unloaded on the vibrating table that allows you to dose the grapes evenly, facilitating the employees who will perform the manual selection in the sorting table. Six employees carefully inspect the grapes, so that they can remove unwanted components, such as spoiled or unripe berries and bunches, leaves and foreign matter before reaching the destemmer.

Vinification: Intense extraction with frequent pumping over in the initial stages of fermentation, followed by long quiescent maceration on the pomace.

Accurate temperature control whose maximum is raised to 29 °C (84,2 °F) and allowed to descend freely until racking.

Aging: in wood at least 24 months in large Slavonian oak barrels by Franz Stockinger; in bottle at least 4 months in conditioned room.

Organoleptic analysis:

Colour: Clear, ruby red with garnet reflections.

Aroma: Enveloping and intense, the nose releases notes of red fruit, black cherry and plums, well balanced by a slight spiciness and balsamic hints of licorice and aromatic herbs

Flavour: The mouthfeel is soft and elegant, supported by an extraordinary freshness that extends over a very pleasing finish.

Service: Open at least an hour before pouring and serve at 18° C (64,4 °F), in a large crystal glass



GRAPE VARIETY:
Sangiovese Grosso 100%

www.casanuovadellecerbaie.com