



Casanova di Neri

BRUNELLO DI MONTALCINO

Denominazione di Origine Controllata e Garantita

2004

CERRETALTO

Grapes: 100% Sangiovese, which in Montalcino is called Brunello

Harvest: from October 2nd to 21st, 2004

Fermentation and maceration time: 27 days

It was aged in oak barrels for 29 months

Bottled: April 2007

Produced bottles: 26904 of 750 ml, 250 of 1500 ml and 48 of 3000 ml

For sale from: January 2009

Alcoholic strength: 14,60%

Dry extract: 33,50

Total acidity: 5,98

