

# ClasSicO

Fine Wines & Spirits  
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# Casanova di Neri Brunello di Montalcino Riserva “Cerretalto”

**Varietal:** 100% Sangiovese

**Acidity:** 5.71 gr / liter

**Dry Extract:** 32 gr / liter

**Appellation:** Brunello di Montalcino DOCG

**Soil:**

**Practice:**

**Alcohol %:** 14.5

**Production:** cs

**Tasting Notes.** Black cherries and dried cherries are allied with notes of balsamic, leather and minty earthiness, but it needs time to open up. Full-bodied on the palate with good fruit concentration and refined tannins. Still youthful, with grainy oak touches. Hints of graphite in the polished finish. Very savory. Best from 2028.

**Vinification:** Manual selection of the grapes before and after destemming, followed by a spontaneous fermentation without the addition of artificial yeast. Maceration is assisted by a falling down system, and everything is carried out inside open cone-shaped and temperature-controlled fermenters for 32 days.

**Aging:** 36 months in Oak Barrel. 24 months in Bottle

**Food Pairing:** Stews and braised meats, game, grilled meats.

## Accolades

97 pts J Suckling - 2019 vintage

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