



CASANOVA di NERI Montalcino, Tuscany

Owner/Winemaker: Giacomo Neri

Website: www.casanovadineri.com

Winery Profile: Casanova di Neri was established in 1971 when Giovanni Neri acquired a large estate within Montalcino. Since then his singular goal has been the search for land optimal for growing high quality grapes. In 1991 his son Giacomo took over direction of the estate and winemaking. His 138 acres are divided into four distinct areas: Pietradonice in Castelnuovo dell'Abate, Cetine in Sant'Angelo in Colle, Cerretalto and Fiesole. As the grapes have improved in quality, more care and attention has occurred in the winery—from vinification to the careful selection and use of casks of different sizes and made from different types of wood—but always with the maximum respect for tradition.

Vineyards and Vinification: Montalcino is located south of Siena in Tuscany. Casanova di Neri's vineyards express the region's terrain and microclimate; together with close attention to every aspect of vine cultivation this results in fruit of optimal quality. The winery's Brunello production is divided between three different labels in order to best represent each area's unique characteristics.

Soil, vineyard position, microclimate, choice of clones, grafting and well-organized vineyards all help to produce exceptional grapes. The Fiesole vineyard, the farm's oldest, is just northeast of Montalcino; it produces exclusively Brunello di Montalcino, as does the nearby Poderuccio vineyard, which is 1,050 – 1,350 feet above sea level.

In 1986 the Cerretalto vineyard was acquired. A natural amphitheater near the Asso River, at a height of 750 to 900 feet, Cerretalto's position east of Montalcino and its unique terroir justify its own cru bottling. On the opposite side of Montalcino and to the southeast, near Castelnuovo dell'Abate, is the Pietradonice vineyard planted to Cabernet Sauvignon. Lastly is the Cetine vineyard: 25 hectares facing south-southeast on a bucolic hillside near Sant'Angelo in Colle. Its choice location and pristine nature, and the extreme variation between night and day temperatures, result in fruit of optimal quality for Brunello di Montalcino.



Photos (top bar and above): Giacomo Neri; Cetine Vineyard; typical Tuscan cypress trees adjacent to winery; Casanova di Neri in spring.



Photos: Many different types of casks are used; new cellar; Pietradonice vineyard.

The Wines: CASANOVA DI NERI

“Wine Spectator #1 Wine of the Year.”

–Wine Spectator, December 31, 2006

“There is no stopping Giacomo Neri.”

–Gambero Rosso editore 2005

“Giacomo Neri makes some of the most exciting modern-styled Brunellos in the zone. Neri is a fervent believer in low yields, and while his wines boast notable concentration, they also show remarkable elegance and expressiveness.”

–Robert Parker’s Wine Buyer’s Guide

Brunello di Montalcino Tenuta Nuova DOCG: 100% Sangiovese, maceration and fermentation for 23 days, aged 30 months in oak and 18 months in the bottle.

Brunello di Montalcino Cerretalto DOCG (single vineyard): 100% Sangiovese, maceration and fermentation for 19 days, aged 27 months in small French oak and 27 months in bottle.

Brunello di Montalcino DOCG: 100% Sangiovese, maceration and fermentation for 25 days, aged 45 months in big, old oak casks and four months in the bottle.

“PietradOnice” IGT: 100% Cabernet Sauvignon, maceration and fermentation for 15-18 days, aged 18 months in new French oak and six months in bottle.

Rosso di Casanova di Neri DOC: 75% Sangiovese, 25% Colorino maceration and fermentation for 15 days, aged one year in oak.

