

Il Nero di Casanova

aromas of candied-orange, dark-fruit and dried-flower...



Denomination: Terre di Pisa Sangiovese DOC
 Vintage: 2012
 Grape variety: 100% Sangiovese
 Alcohol content: 13,5% by vol.
 Awards:
 Average production: 140,000 bottles per year
 Average yield per ha: 3,000 bottles
 First vintage: 2004

Vineyard:

Name/location: 80% Casanova, Terricciola and 20% Sezzana, Casciana Terme
 Soil type: calcareous, ocean sediments
 Average vine age: 18 years
 Average altitude: 250 m a.s.l.
 Vineyard size: 45 hectares (110 acres)
 Special characteristics: southern exposure, embracing the Casanova winery
 Farming: sustainable, no use of pesticides or herbicides

Winemaking process:

Time of harvest: middle of September
 Cellar: LA SPINETTA Casanova
 Fermentation: alcoholic fermentation for 9-10 days in temperature controlled rotofermentors, malolactic fermentation in oak
 Aging: 9 months in medium toast, French oak barrels, transfer to stainless steel vats for 2 months before bottling, aging in bottles for another 6 months
 Bottling:
 Release: 1.5 years after harvest

Wine description:

Color: intense ruby red
 Bouquet: lots of candied-orange, dark-fruit and dried-flower on the nose
 Taste: full body with soft, silky tannins and a chewy finish, funky and intense, lots of berry and dark-chocolate character, elegant and delicious richness

Evolution: 10 years
 Available bottle sizes: 375 ml, 750 ml and magnum
 Pairings: ideal with grilled food, pasta and meat
 Training system: Cordone Speronato
 Total acidity: 5.6%
 Sugar content: 0
 pH level: 3.5
 Recommended serving temp: 16-17 Celsius
 Recommended glass: Big Bordeaux

