

Casanova di Neri has been founded in 1971 by Giovanni Neri, a wheat and seeds merchant with a dream: to produce great red wines in Montalcino. From his passing, in 1991, his son Giacomo has led the estate, personally taking care of the vineyards and the cellar. Today he is supported by his sons, Giovanni and Gianlorenzo, who embody the importance of continuity and family traditions.

From its founding, Casanova di Neri's philosophy is based on the search for the best "*terroir*", hence of the best vineyards of Montalcino's territory, with the goal of producing unique wines, with an unmistakable style. Our 75 hectares of vineyards are the beating heart of the winery, and our greatest richness. Seven magnificent sites located in different areas of the appellation zone: Fiesole, next to the cellar and of the eponymous farmhouse looking toward Montalcino; Collalli and Cerretalto, to the east, Podernuovo with its 480 meters of altitude, Pietradonice, Giovanni Neri and Le Cetine toward the south. The 9 labels of Casanova di Neri are the expression of each of these *terroirs*: 9 different identities, bound together by an unmistakable style.

The cellar, surrounded by a nature of great beauty, is totally integrated within a hillside, and allows us to work by gravity, guaranteeing natural and constant humidity and temperature. Our production process takes place with absolute respect of the grapes' quality, insuring the least possible impact on the natural origin of the wines. In the two spacious and charming "bottaie" (aging cellars) the wines age slowly in wooden casks which define and harmoniously fix their perfumes and aromas. Our vineyards' great quality, the rigorous grape-growing, the utmost care of the vines, our passion and know-how, have led to the production of unique wines, of great character, and with a well-defined style, never conditioned by passing fashion trends. The combination of these elements has produced, consistently throughout the years of our history, exceptionally important accolades from the leading international and national opinion leaders.

Casanova di Neri produces its **Brunello di Montalcino "Etichetta Bianca"** (White Label), invariably since 1978, with its unmistakable style. This Brunello is characterized by finesse and elegance, thanks to the union of Sangiovese's typical traits, with the unique profile conferred to the wine by its vineyards of origin. Aged in large oak casks for approximately 42 months, it's a wine with great aging potential, and consistent quality throughout more than 40 vintages.

Brunello di Montalcino Tenuta Nuova, now with more than 20 vintages under its belt, is borne from an innovative vineyard project, started from scratch, when the first vines were planted in the South-East area of Montalcino, in an environment never tested before with grape growing. This project represents the will to produce a Brunello with an unmistakable personality: structure, finesse, quantity and quality of its tannins, length, and drinkability combined with potential for aging. The soil, the microclimate and the botanical varieties typical of the Mediterranean forest, which surround the vineyards, are the perfect demonstration of Tenuta Nuova's exceptional *terroir*. Aged in oak barrels for about 30 months, depending on the vintage, followed by another year in the bottle. A very recognizable wine, awarded by the most important opinion leaders worldwide: Wine of the Year for the Wine Spectator, 100/100 by Robert Parker, James Suckling and Falstaff, are its most outstanding accolades.

Brunello di Montalcino Cerretalto is produced with grapes from the vineyard situated in a natural amphitheater, overlooking a small creek: a small production of extremely precious white truffles is the demonstration of the pristine nature of this territory. The abundance of minerals in the soil, particularly iron and manganese, the peculiar microclimate, the low yield per vine, and our decades long experience in managing these grapes, produce a Cerretalto wine with a distinctive character and balance. It is only produced in those vintages when the quality of the grapes is perfect. It is aged for about 30 months in oak barrels, and for approximately 24 months in the bottle. Cerretalto is a wine with great personality: its uniqueness is embodied by perfumes of graphite, notes of "fresh cut meat", great length, and extraordinary persistence. It perfectly expresses its territory of origin, and our idea of a great Brunello. The history of Cerretalto's ratings is outstanding: 100/100 Wine Advocate, 100/100 Wine Spectator, 100/100 James Suckling, 100/100 Falstaff, 100/100 Luca Gardini, 100/100 International Wine Report, 100/100 Wine Enthusiast.

The **Rosso di Montalcino Giovanni Neri**, borne in 2018, is dedicated to the winery's founder. The product of the grapes produced in the last vineyard acquired by Casanova di Neri, in the glass it expresses the combination of a unique exposure, an exceptional soil, and very old vines. Aged in oak for 13 months, this is another example of finesse and elegance, in line with Giovanni Neri's teachings, and of the vision of our family's tradition.

The **Rosso di Montalcino** Casanova di Neri is the demonstration of how Sangiovese, in our Montalcino's vineyards, may yield wines of both great prestige and immediate enjoyment. To make this wine we use the grapes grown in 18 hectares of vineyard especially dedicated to its production; these vines benefit from the same attention and care we reserve to the production of our Brunello. Our Rosso di Montalcino is aged in wood for around 15 months.

The unmistakable style of Casanova di Neri shines through our **Pietradonice**, a wine of marked character and outstanding personality. The Cabernet Sauvignon is forged with the power of its territory of origin, the careful work in the vineyard, and our knowledge in the cellar: a wine in which the *terroir* prevails over the grape. The first vintage produced has been 2000, and the name Pietradonice is inspired by the onyx stone of which the soil is rich.

Irrosso is the fruit of the union of Sangiovese with a small part of other grape varieties. It's a young, yet important, red wine, of great drinkability, representing our territory and the unmistakable signature of Casanova di Neri.

Casanova di Neri's styled rosé, **Irrosé** has been produced for the first time in 2018. It reveals the concentration, the fruit and the texture that express the pureness, the freshness and the concentration of our Sangiovese.

An illustrious signature name of great Brunello, Casanova di Neri also dedicates itself with passion to the production of a limited number of bottles of a white wine. Usually away from the Montalcino's limelight, **Ibbianco** is another "terrior" wine of Casanova di Neri's. It's characterized by our signature style, and it expresses freshness, minerality and an enticing fragrance.

From 10 hectares of olive grove, grown with the Olivastra, Leccino and Correggiolo varieties, we produce the **Olio Extravergine di Oliva**, of extreme finesse and quality. The olives are harvested by hand, and pressed daily, to preserve all their organoleptic traits. The color is intense, the perfume gentle, and its numerous aromas characterize and make it a perfect example of precious Tuscan olive oil.

At the time of the birth of Casanova di Neri, before the wine became the focus of our farming activity, our founder Giovanni Neri was, first and foremost, a grains' merchant. The production of wheat, together with spelt, has always been for us a very important activity, to which we have dedicated the utmost attention and care. Spelt and Durum wheat, grown respecting the environment in a sustainable way, are the ingredients of some of our products. Milled according to our traditions, they are used to produce the **Pasta Casanova di Neri**.

The range of our products is completed by our special **Grappa di Brunello**. Made with the traditional production method, with our grapes' pomace, it is characterized by a decisive character, rich with delicate perfumes and aromas.