



## 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

