

Brunello di Montalcino, Casanova di Neri, DOCG, 2016(Puukarbis)

Auhinnad

Jeb Dunnuck - 95 Points The 2016 Brunello di Montalcino has compelling aromatics of cherry liqueur, sweet licorice, cedar, and forested earth. The palate is crystalline and full-bodied, with red plum skin and warming spice. There is a lot to love here, as this wine casts a large net for its versatility. Enjoy some now and lay some down, this is a great value. Drink 2021-2026 |

Robert Parker's Wine Advocate - 94 Points The Casanova di Neri 2016 Brunello di Montalcino (or the so-called "white label" Brunello) takes a minute or two to open, and like all these new releases from the Neri family, you're best off opening your bottle five hours before serving them. This classic expression displays raspberry, tar, hazelnut, dried fig, asphalt and some crushed chalk. The wine is streamlined and compact in terms of mouthfeel, giving us an accessible Brunello from a benchmark Montalcino estate. |

Tarbimissoovitus

Sobib hästi koos küpse Parmigiano Reggiano juustuga. Metssea või ulukiliha mustikakastmes, ploomidega täidetud kalkun, pärlikana maitsestatud salveiga või jänes kadakaga. |



Tootegrupp	VEIN
Tooteliik	Kaitstud päritolunimetusega vein
Päritolumaa	Itaalia
Piirkond	Toscana
Tootja	Casanova di Neri
Bränd	Casanova di Neri
Viinamari	Sangiovese
Stiil	Täidlane
Värvus	Punane
Maitse	Kuiv
Alkoholisaldus	14,5%
Maht	150cl
EAN	8025862160404
Kogus kastis	1



Serveerimistemperatuur [16-17°C](#)

Toidusoovitus [Küpsed juustud](#), [Ulukiliha](#)