

NOVELLO

INDICAZIONE GEOGRAFICA TIPICA TOSCANA

Vino Novello, by definition, is the first wine of the new vintage to be consumed. Our interpretation of Vino Novello is a wine whose vinification techniques give it the characteristic fragrance and smoothness of a product suitable for drinking very young

Grapes: Canaiolo, Sangiovese and small quantities of other grapes; the carefully harvested fruit is carried to the winery in small crates to ensure their arrival in perfect condition.

Vinification: 100% carbonic maceration.

Color: vivid ruby red with violet highlights.

Bouquet: characteristic of carbonic maceration, fruity, with aromas reminiscent of cherry, strawberry, vanilla and coffee.

Flavor: soft, medium-bodied, full of verve, with aftertastes similar to the aromas in the bouquet.

Alcohol: 12.50-13.00% by volume.

Serving temperature: 13°C, 55°F; cellar temperature.

Gastronomy: ideal with cold cuts, vegetable soups, pasta dishes, grilled meats and grilled wild mushrooms. Delicious with roasted chestnuts and dried fruits and nuts.

