



Type: Red Wine NOVELLO

Name:

Novello Toscano I.G.T.

Vine variety:

Merlot, Cabernet Sauvignon, Sirah, Ciliegiolo, Sangiovese

Location:

Toscana–Montespertoli (FI)

Soil:

pleistocenico sands and clay with sea fossils

Elevation:

230 m on Sea level Hand-picked, selected grapes at the beginning of September

Wine-making process:

30-35% Carbonic fermentation of Merlot, Cabernet Sauvignon,

Sirah, Ciliegiolo and the rest from regular Sangiovese fermentation

Alcohol Content:

12.5 % vol.

Nose:

primary smells, fruits and dried fruits from carbonic ferment

Color:

ruby to purple

Suggestions:

on desserts or fall seasonal food such as roasted chestnuts

Taste:

warm, red fruits with round tannins

To be served: 18° C

NOTES

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Area: Lungagnana

In this area we also produce:

Albo, Albo Frizzante, Poggio al Sondolo, Sangiovese, Chianti Montespertoli, Chianti Lungagnana, Vinsanto, Vino Bianco Toscano

