



Italy

Veneto

NOVELLO



Denomination:	Novello Veneto IGT
Grapes:	Merlot and Cabernet Sauvignon
First year of production:	1998
Area:	Veneto

the vineyard

Soil type:	clayey
Altimetry and exposure:	50 mt a.s.l. - south exposure
Vineyards age:	10 years
Yield:	150 q/ha
Breeding system:	guyot
Harvest:	hand picking

the cellar

Vinification:	use of the Carbonic maceration, a particular winemaking process in which whole grapes are fermented in a carbon dioxide rich environment prior to crushing. Carbonic maceration ferments most of the juice while it is still inside the grape, although grapes at the bottom of the vessel are crushed by gravity and undergo conventional fermentation. The resulting wine is fruity with very low tannins
Volume:	11,5 % vol.
Sugar:	8 g/l

the tasting

Colour:	ruby red, almost purple
Flavour:	nice smooth blackberry and morel scent
Taste:	fruity, very light in tannins, gentle to the palate

the service

Food pairing:	typical food of the autumn season, like chesnut, mushrooms and pasta with mushroom sauces, salami and cheese dishes
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