



Stilnovo

Uso al Governo Toscano

2021

VARIETIES

Predominantly Sangiovese

DESCRIPTION

A new way to define the wine. An ancient technique that creates a dynamic and fresh wine characterized by a unique style.

The mild winter temperatures and low rainfall allowed the vines to begin the growing cycle within the standard timeframe. During the night of April 8, some vineyards were hit by a late frost, which delayed the phenological phases of the vines. However, thanks to mild temperatures and sunny days in the spring, the vines were able to regain their growth and production balance, reaching excellent ripening during the following months. The harvest began slightly later than usual, but the continuous ventilation and good temperature fluctuations in August and September allowed the grapes to develop excellent acidity with very interesting aromatic profiles.

Intense ruby red. On the nose it is very intense and characterized by hints of cherry, berry jam and intense floral notes. In the mouth it is soft, with well-integrated tannins. The sapidity and persistent finish make this wine balanced and suitable for every occasion.

TECHNICAL NOTES



Fermentation: the first fermentation takes place in temperature controlled (18-30 ° C) stainless-steel tanks with short maceration; the second fermentation, which involves the addition of the grape harvested in October to the wine of the first harvest as soon as racked, takes place in temperature controlled (18-30 ° C) stainless-steel tanks with slow maceration.

Aging: in stainless-steel tanks for around 6 months



Alcohol: 13,5%



Suggested serving temperature: 16°C



FORMATI DISPONIBILI:
0,75 l