



# Stilnovo

Uso al Governo Toscano

## 2017

### 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.

2017 vintage was characterized by a particularly dry and hot summer, which favored the early ripening of the grapes. The absence of rains during September favored the harvest operations.

Intense ruby red color. On the nose the aroma is very intense and characterized by hints of cherry, wild berry jam and floral notes. In the mouth the softness of the structure is supported by barely perceptible tannins and a final acidity that makes this wine balanced and suitable for any occasion. Savory finish on the palate with a unique fruity persistence.

The good acidity to the mouth makes this wine fresh and easy-to-drink.

### 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 raked, takes place in temperature controlled (18-30 ° C) stainless-steel tanks with slow maceration.

*Aging:* in stainless-steel tanks for around 4 months



*Alcohol:* 13,5%



*Suggested serving temperature:* 16°C



FORMATI DISPONIBILI:  
0,75 l