



Stilnovo

Uso al Governo Toscano

2020

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 temperatures and the scarcity of rainfall in the winter, as well as then in the spring, led to an early growth development of the vines. In June, there was repeated rain with mild temperatures, which allowed for a surprising vegetative-productive balance of the vineyards. During the following summer months, the warm temperatures and the sunny weather allowed for perfect veraison and ripening of the grapes. The harvest took place earlier than usual. The grapes were in perfect condition and, thanks to the good temperature ranges and the absence of rain, presented excellent aromatic profiles and good acidity.

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 spidity 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 4 months



Alcohol: 13,5%



Suggested serving temperature: 16°C

FORMATI DISPONIBILI:
0,75 l