



Stilnovo

Uso al Governo Toscano

2019

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 growing season of the 2019 vintage was marked by a particularly cold spring, which delayed the ripening process. Thanks to a rainy early summer and a sunny and windy August-September, the harvest gave very good quality results.

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 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