



# Stilnovo

Uso al Governo Toscano

2022

## 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 started in the usual time after a winter period typical of our areas with minimum temperatures below zero during the first three months of the year. Sprouting occurred a few days earlier than the standards of the area. Spring was characterized by dry weather with temperatures several degrees above the seasonal average, especially in May.

Summer was marked by a lack of rainfall and torrid temperatures. In the red varieties, thanks to the rains in late August and early September, there was no dehydration of the grapes, and the good temperature fluctuations favored a nice aromatic and acidic synthesis. Harvesting of the red varieties began in early September, Sangiovese about two weeks later, concluding in mid-October with the late varieties such as Cabernet Sauvignon.

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 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 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