



Stilnovo

Uso al Governo Toscano

2023

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 winter was mild, with temperatures slightly above seasonal averages. The first days of April were characterized by episodes of cold return with some sprouting damage that only marginally affected Sangiovese and spared Cabernet Sauvignon.

Rainfall for the first four months of the year was slightly below the statistical data of recent years. In May and June rainfall was extremely heavy, reaching two hundred millimeters of cumulative rainfall and twenty-eight out of sixty rainy days. Having passed the early summer months, providentially, the climatic pattern had a radical change with excellent sunshine and high temperatures.

September was characterized by above-average temperatures and abundant northerly winds with almost no rainfall.

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