



Santa Costanza *Novello*

2023

VARIETIES

Predominantly Sangiovese

DESCRIPTION

Novello Santa Costanza is the first wine of the past harvest, young and easy to drink it is perfect for any occasion!

The winter was mild, with temperatures slightly above the seasonal average. The first days of April were marked by episodes of cold returning, which caused some damage to budding—affecting Sangiovese and Merlot only marginally, while sparing Cabernet Sauvignon. During the first four months of the year, rainfall was slightly below average. In May and June, however, precipitation was extremely abundant, reaching two hundred millimeters of cumulative rain and twenty-eight rainy days out of sixty. After the early summer months, the weather fortunately underwent a radical change, with excellent sunshine and high temperatures. September was characterized by above-average temperatures and abundant northerly winds, with almost no rainfall. The harvest of Sangiovese began on September 13, while that of Cabernet Sauvignon started on the 20th.

A wine with a bright red color and violet reflections. On the nose, it has an intense aroma with pronounced notes of cherry, violet, and raspberry. It is a soft and graceful wine, easy to drink. Perfect pairing with typical dishes of Tuscan cuisine, such as ribollita or pici with meat sauce.

TECHNICAL NOTES



Fermentation: in temperature controlled (25-30 ° C) stainless-steel tanks with previous carbonic maceration
Aging: in stainless-steel tanks



Suggested serving temperature : 16-18°C



FORMATI DISPONIBILI:
0,75 l