



Santa Costanza *Novello*

2024

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 mild winter and an exceptionally warm April led to an early budburst. The rainy months of May and June, with below-average temperatures, were followed by July and August with temperatures so high that they inhibited photosynthesis and delayed ripening. In early September, temperatures suddenly dropped below average, accompanied by frequent rain. This unusual seasonal pattern resulted in fresher wines, less alcoholic and concentrated, but with surprisingly graceful tannins.

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



Alcohol: 13%



Suggested serving temperature : 16-18°C



FORMATI DISPONIBILI:
0,75 l