



Santa Costanza Novello

2025

VARIETIES

Teroldego, Merlot, Syrah and Sangiovese

DESCRIPTION

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

After a winter marked by typical climatic conditions, budbreak began at the usual time for our area. A rainy early spring encouraged vigorous shoot growth and replenished the soil's water reserves. June was notably dry, and toward the end of the month, temperatures reached exceptionally high levels, unprecedented for this period. July remained dry, with moderate temperatures that promoted optimal photosynthetic activity, advanced the onset of veraison, and allowed for excellent anthocyanin accumulation in the skins. August was torrid, with heat spikes that, thanks to good ventilation, caused no damage. From the final days of August through September, significant rainfall alternated with dry, sunny days, preserving the grapes from the risk of desiccation or excessive concentration.

The wine displays a bright ruby-red color with violet highlights. On the nose, it offers intense aromas of cherry, blueberry, and raspberry. On the palate, it is soft and graceful, with an easy, pleasant drinkability.

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: 12,5%



Suggested serving temperature: 16-18°C



FORMATI DISPONIBILI:
0,75 l