



Stilnovo

Toscana IGT

2025

VARIETIES

Teroldego, Merlot, Syrah e Sangiovese

DESCRIPTION

A wine that expresses an essential, modern Tuscany. Stilnovo is a fresh, smooth red, designed for immediate enjoyment.

Following a winter marked by weather conditions in line with seasonal norms, bud break occurred at the usual time for our area. A rainy early spring encouraged vigorous shoot growth and endowed the soils with ample water reserves. June was dry, with temperatures soaring well above average in its final days. July, by contrast, was dry and notably cooler than average, conditions that enhanced photosynthetic activity, advanced veraison, and allowed for excellent anthocyanin accumulation in the grape skins. August proved torrid, with heat spikes that, thanks to good ventilation, caused no damage. From the final days of August and throughout September, significant rainfall—alternating with dry, sunny days—protected the grapes from the risk of over-ripening.

The wine shows a vivid red hue with violet highlights. The nose is intense, marked by pronounced notes of cherry, blueberry, and raspberry. On the palate, it is smooth and supple, with finely integrated, barely perceptible tannins. A savory, persistent finish brings balance, making this wine a versatile companion for any occasion.

TECHNICAL NOTES



Fermentation: in stainless steel tanks at controlled temperature (25–30 °C).

Aging: in stainless steel vats, with lees contact for approximately 6 months.

Alcohol: 13%



Suggested serving temperature: 16°C



FORMATI DISPONIBILI:
0,75 l