



NOVELLO – LOGGIA DEL SOLE

IGT

AREA OF ORIGIN:

Tuscany.

PEDOCLIMATIC ENVIRONMENT:

Hilly areas with maximum elevations of 700 metres and soil made of arenaceous, calcareous, marly substrata, clayey shale and sand.

GRAPE VARIETIES:

100% Sangiovese.

COLOUR:

Intense purple red with purple reflections.

CHARACTERISTICS:

This wine is characterised by a generous bouquet, ranging from floral to fruity, with hints of raspberry and soft fruits and a dry, well-balanced flavour.

GASTRONOMIC COMBINATIONS:

This wine is particularly suitable with light first courses, white meat, dried fruit and roasted chestnuts.

SERVING TEMPERATURE:

Serve at a temperature of 14°-16° C; to be drunk in within the year of production.

WINEMAKING:

For the production of new vintage, the grapes are picked in September and the entire bunches are put inside appropriate containers; following the creation of a vacuum, carbon dioxide is added. This wine is the result of carbon steeping; it is much appreciated for its crispness and fruity fragrance which make it extremely drinkable.

BOTTLE:

Bordeaux 750 ml

CAPSULE:

Auburn P.V.C.