



## **NOVELLO – SANTA TRINITA**

### **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:**

Borgogne 750 ml

#### **CAPSULE:**

Blue P.V.C.