



## NOVELLO VENETO IGT

This wine is obtained with a special fermentation process called carbonic maceration. The grape variety used for this wine is Corvina: a typical grape grown in the hilly vineyards around Negrar, in the Valpolicella Classico area. The perfectly healthy and ripe grapes are left whole in stainless steel tanks saturated with carbon dioxide and are not pressed. During this period intracellular fermentation takes place at room temperature, with the extraction of the aromatic substances present in the skin. After a few days, the grapes are pressed and the must is fermented at a controlled temperature. Then, after racking and brief ageing in stainless steel vats, the wine is bottled.

Colour: intense ruby-red with purple reflections. Bouquet: fruity, floral and vinous. Taste: fresh and fruity.

### THE VINEYARD

Located south of Valpolicella on morainic slopes. Training system: double pergoleta. Age of producing vines: from 15 to 20 years. Load of buds per vinestock: 18. Planting density: 3,300 vines per hectare. Yield per hectare: 80 hl.

### FOOD PAIRINGS

Autumn cuisine, mushrooms, roasts and roast chestnuts.



GRAPES:

**100%**

Corvina



STYLE:

**dry red wine**



BOTTLE:

**750 ml**



SERVING

TEMPERATURE:

**14° | 16° C**



ALCOHOL

**12,10% vol**

### PRODUCTION

Harvest: end of September, exclusively hand-picked. Wine-making: the perfectly healthy and ripe grapes are left whole in stainless steel tanks saturated with carbon dioxide and are not pressed. During this period intracellular fermentation takes place at room temperature, with the extraction of the aromatic substances present in the skin. After a few days the grapes are pressed and the must is fermented at a controlled temperature. Then, after racking and brief ageing in stainless steel vats, the wine is bottled. Stabilisation: cold.