



NOVELLO VENETO IGT

This wine is made with a special fermentation process of “carbonic maceration”. The used grape is the Corvina that grows at the typical hillside vineyards around Negrar, one of the five towns making up the Valpolicella Classico area. The whole, healthy bunches of grapes stay intact and not crushed in stainless steel vats saturated with carbon dioxide. During this period intracellular fermentation takes place at room temperature, with the extraction of aromatics present in the skin. After a few days, the grapes will be pressed at controlled temperature. So after racking and a brief aging in stainless steel vats it is bottled.

Colour: deep ruby red with purple hints.
Perfume: fruity, floral and vinous. Flavour: fresh and fruity.

VINEYARD

Location: in the south of the moraine hills of Valpolicella. Method of cultivation: pergoleta double. Age of vines in production: from 15 to 20 years. Buds per vine: 18. Planting density: 3.300 vines per hectare. Yield per hectare: 80 hl.



GRAPES:

100%

Corvina



STYLE:

dry red wine



BOTTLE:

750 ml



SERVING TEMPERATURE:

14° | 16° C



ALCOHOL

12,00% vol

PRODUCTION

Harvest: in the end of September by hand.
Vinification: The whole, healthy bunches of grapes stay intact and not crushed in stainless steel vats saturated with carbon dioxide. During this period intracellular fermentation takes place at room temperature, with the extraction of aromatics present in the skin. After a few days, the grapes will be pressed at controlled temperature. So after racking and a brief aging in stainless steel vats it is bottled. Stabilisation: cold.

FOOD MATCHING

Perfect for autumn cooking, mushrooms, roasted meat and of course roasted chestnuts.

VINTAGE 2018

This vintage featured an abundant, quality production. The overall seasonal trend was very good, with improved weather conditions in July and August and less rain in May and June. The harvest was slightly early, starting in the first ten days of September, and some areas were hit by heavy rains just before harvesting. The grapes are healthy and whole, with a good sugar content.