



## VINO NOVELLO I.G.T. DELLE VENEZIE LINEA SF

This is the first wine of the new vintage.  
This is not just a Veneto tradition, but here it has put down its deep roots.

Classification: Novello I.G.T. delle Venezie

Area of origin: Piedmont hills in the Treviso area.

Grapes: 70% Merlot, 30% Cabernet Sauvignon.

Wine-making: Must is obtained through stalkless pressing, marc maceration at a controlled temperature, a technique developed by Pasteur in the 1800s and enhanced by Flanzy in the Beaujoulais area. The selected grapes, mellow and untouched, are kept into particular steel containers, saturated with CO<sub>2</sub> produced by yeasts. The complete lack of oxygen triggers bio-chemical reactions, that give to the wine a characteristic aroma. Afterwards the vinification produces a really fragrant and intensely fruity wine.

Ageing: In steel containers for a short time.

Preservation: 6 - 10 months, even though it is pleasantly drinkable up to 12 months.

Colour: Bright and lively Ruby red.

Aroma: Intense, clear, fruity with typical scents of carbonic maceration.

Flavour: Dry, fresh, pleasantly well-balanced, smooth and delicate.

Alcohol content: 12% Vol.  
Total acidity: 5,5 - 5,8 g/l  
Residual sugar: 8 - 10 g/l

Serving temperature: 14 - 16° C.

Gastronomic match: Easily matched with all the dishes, and in particular with starters, first courses, salami, white meat and roast chestnuts.