

Nettare dei Santi

viticoltori dal 1948

Novello

Rosso Fermo

Classification:

Still Red Wine IGT "Collina del Milanese"

Blend:

Croatina 50%, Merlot 30%, Uva rara 20%

Planting system: guyot – density 4500 plants/hectar

Winemaking:

Reached a good maturation the grapes are harvested by hand in small boxes and brought to the winery to be reversed in horizontal steel fermenters whit a stay of 8-10 days. During this period the fermenterss are saturated with carbon dioxide, while inside the grape berries starts a fermentation that extract colour and aromas characteristic of the "Novello" wine. Then the grapes are pressed and the must-wine obtained finishes its fermentation in steel tanks.

Alcohol content:

12°

Acidity:

5,8

Colour:

ruby red even intense with violet reflections

Bouquet:

delicate and pleasant, floral and fruity, very intense

Palate:

fresh, cheerful, pleasant with a slightly bitter aftertaste

Pairing:

for the whole meal to accompany first dishes and main courses of middle structure

.. The Novello expresses a set of olfactory and gustatory sensations that only a wine can give...

Aging:

to be drunk young, very young, like any other "Novello" wine

Serving temperature:

18° - 20°C

Production:

10.000 bottles



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