



## NOVELLO – SAPOR D'AUTUNNO

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:**

Purple P.V.C. with side writing