



El Vin Novo Novello

The "vin novo" is produced with 100% of Merlot grapes with carbonic maceration. The grapes are still harvested by hand and placed into boxes, selecting the healthy bunches to be deposited later into a steel recipient used for the carbonic maceration. In the completely closed recipient is added the carbon dioxide and released the oxygen up to saturation. The grapes are left to stand for 10-15 days keeping a temperature of 24° C. With this method most of substances contained in the peels (anthocyanins and aromatic compounds) may penetrate into the pulp and with the beginning of fermentation develops an intense fruity bouquet. At the end of the maceration period, the grapes are removed from the boxes, pressed and then follows the traditional winemaking process. The novello can be commercialized only after 5th November of the year of production.

Dati analitici

Alcohol content: 11,40% vol

Reducing sugars: 15,00 g/l

Fixed acidity: 5,60 g/l

Ph: 3,38

Total sulfur: 130 mg/l

Grappolo

VINEYARDS: Ha 1,40

VINESTOCKS PER HECTARE: 3050 vines

YEAR OF PLANTING: 2003

TRAINING SYSTEM: sylvoz

SOIL TYPE: clayey – medium textured

VINTAGE: harvested by hand with boxes of 15 kg

VINIFICATION: carbonic maceration for 10 days, de-stemming and crushing, fermentation at a temperature of 22° C. Decanting and rest on fine lees until the time of filtration with a tangential filter.

BOTTLED: at Cantine Introvigne (TV).

Il Vino

the Novello Cà Bonetto has a vivid red color tending toward violet, young and fresh, it's the first marketed wine of the vintage, its principal characteristics are the intense scent of red fruits, the lightness due to the alcohol content, is soft and pleasantly well balanced.

Accostamenti Gastronomici

It pairs well with many courses except dishes too spicy and sweet Serving temperature: 14-16 °C

