



Cantina di Pitigliano

## Novello

Toscana

I.G.T.



**NAME:**  
Novello

**DENOMINATION:**  
Novello

**CATEGORY:**  
I.G.T.

**PRODUCTION AREA:**  
Pitigliano - Manciano - Sorano

**SOIL:**  
Tuff-loose ground

**ALTITUDE:**  
320m a.s.l.

**DENSITY OF VINES:**  
4000 plants per ha

**TRAINING FORM:**  
Spurred cordon, guyot.

**VARIETY:**  
100% Ciliegiole

**VINIFICATION:**  
Alcoholic fermentation in stainless steel at controlled temperature than maceration.

**ALCOHOL:**  
13,5% vol.

**TASTING NOTES:**  
Ruby red colour with purple marks. Freshly picked grape fragrance with black cherry hints. Fresh, balanced and agreeable.

**PAIRING:**  
It's perfect on landfood starters, meat gravies, roasted and medium aged cheeses.

**SERVING TEMPERATURE:**  
Serve at 16 - 18 °C.

**BOTTLE FORMATS:**  
0,750L