



750 ml

Novello

This wine is crafted by using the carbonic maceration wine making technique in which whole bunches of grapes are fermented in hermetic steel tanks saturated with carbon dioxide. The resulting wine is delicate and has a bouquet that recalls raspberries and has a slightly sweetish taste.

Grape Varieties

70% Malbec e 30% Cabernet Franc

Alcohol Content

12% Vol.

Vinification Process

Carbonic maceration with manual selection of the grapes

Location of Vineyards

Friuli plains

Terroir

Silty clay on a limestone base

Training System

Modified guyot

Plant Density

4,000 per hectare

Production per hectare

180 q/ha

Residual Sugar

12 g/l