

NOVELLO IGT CAMPANA BARONE

Red wine resulting from a special grape maceration system. Vin nouveau is produced with the whole berry or bunch, using a special production method: carbonic maceration carried out by placing the grapes in large carbon dioxide filled containers, held at a controlled temperature of 30°C. After the maceration period all the grapes are crushed and placed for 2 - 3 days in a vat to finish fermenting. The wine must be bottled within 2 months at the most.



Merlot e Cabernet Cuvée



10 %



750 ml



16 - 18 °C



1 x 6