NOVELLO

Terre di Chieti IGP

Vintage *see website photo* - liters **0,75** - **MADE in ITALY**

CANTINA MIGLIANICO

Soil and vine breeding

Grapes Black grapes varieties

Altitude 150 - 250 meters above sea level

Soil Type Clayey-loamy

Position and Exposure Hilly, with vineyards exposed to the East, South - East

Planting Density 1.600 vines/hectare

Yield per hectare 140 q

Training System Pergola of Abruzzo

Winemaking

Grape Harvest:

Manual harvest, in boxes with perfectly intact bunches

Maceration of the skins:

Carbonic maceration of the whole grapes, for 8 - 10 days at 18°C

Pressing:

After carbonic maceration, the grapes are crushed, destemmed and softly pressed: followed by cold decantation for 36 hours

Fermentation temperature:

18C°

Malolactic Fermentation:
No

Chemical Characteristics

- Alcohol Content **12**,50% Vol.
- Dry Extract **22 - 27** g/l
- Total Acidity **5**,50 - **6**,50 g/l
- PH **3**,30 - **3**,40
- Residual Sugars **6 -8** g/l
- Sulfur Dioxide **Contains sulphites**

Organoleptic Characteristics

Color: medium intensity red, lively, with slight purple hues

Smell: very varied scent, with notes of wild cherry, berries and cinnamon

Taste: light, persuasive, with an original balance between softness, acidity and slightly tannic finish; the ease of drinking and the fruity aftertaste are its strong points

Service Mode

Temperature **14 - 16**°C

It pairs perfectly with many autumn dishes, from legumes with new oil to cereal soups, from mushrooms to grilled sausages; classic pairing with roasted chestnuts

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