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An extremely pleasant
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STIL NOVO GOVERNO ALL'USO TOSCANO

Stilnovo (new style) is the result of the Governo all'Uso Toscano method, a 14th century Tuscan technique based on the re-fermentation of the wine with partially dried grapes. The result is a smooth and fresh wine that is characterized by its richness and full body.

SOIL

Stony and calcareous.

PRODUCTION TECHNIQUE

70% of the grapes are harvested by the second half of September and fermented for 2-3 weeks in stainless steel tanks. The remaining 30% stay on the vine to dry until the second half of October, and are then added to the first harvest wine, initiating a second fermentation that continues for 3-4 weeks. 20% of the resulting wine is aged in barriques.

BOUQUET

An extremely pleasant fruity perfume of Maraschino cherries, mixed berry jam scents, and intense floral notes.

TASTE

Gentle and pleasant with balanced and well integrated tannins. The finish is savory and characterized by a unique fruity persistence.

FOOD PAIRING

The acidity in this wine pairs well with prosciutto and salami, roasted pork, grilled vegetables, pasta with meat sauce and hard cheeses.

ORIGIN

Tuscany, Italy.

VARIETIES

Predominantly Sangiovese

ANALYSIS

Alcohol	13.9% Vol
Total Acidity	5.4 g/l
Residual Sugar	3.9 g/l

SIZE(S)

750ml 0 80516 41084 5

PACK(S)

750ml 6pk