



CANTINE
VOLPETTI



NOVELLO

NOTE D'AUTUNNO

Grapes: Sangiovese and Montepulciano.

Training System: Cordon spurred.

Vineyard density: 3,500 per hectare.

Yield: 130 ql per hectare.

Harvest period: Mid-September.

Vinification: After the carbonic maceration for 6-7 days, the grapes are softly pressed and fermented at a controlled temperature.

Maturation: Stainless steel tanks.

Alcohol: 11,5% vol.

Serving temperature: 10 - 12 °C

Tasting profile: Purple red color, fresh fermentation scent, delicate and pleasantly fruity flavor.

Pairing suggestions: Excellent with autumnal and winter meat-based cuisine, excellent pairing with roasted chestnuts.