

AZIENDA VITIVINICOLA
PARCO DEL VENDA



NOVELLO I.G.T.

Indian Summer

100% CARBONIC MACERATION

- **NAME:** Colli Euganei Novello
- **GRAPE VARIETY:** 60% Merlot, 40% Cabernet Sauvignon
- **PRODUCTION AREA:** Boccon di Vò
- **YIELD PER HECTARE:** 9000 kg/ha (4 tons/acre)
- **ALTITUDE:** 80 meters a.s.l.
- **EXPOSURE:** west
- **SOIL:** hilly, well exposed and ventilated, mixed ground composition
- **VINE TRAINING SYSTEM:** Guyot
- **YEAR OF PLANTING:** 2000 - 2003
- **HARVEST TIME:** first decade of September
- **PLANT DENSITY:** 5000 grapevines per hectare (2023 per acre)
- **VINIFICATION:** The harvested grapes are put into crates in order to keep them in good condition. Whole bunches of grapes are then placed into a steel tank, which has been previously saturated with carbon dioxide (*carbonic maceration*), and maintained under these conditions for about 15 days. Afterwards, the grapes are removed by hand from the tank, gently pressed and fermented.
- **WINE FINING:** After fermentation, the wine undergoes the ordinary processes of clarification and stabilization. The final stage is the bottling, which gives the opportunity to taste the Novello wine since the beginning of November.
- **PRODUCTION:** 6000 bottles
- **TASTING NOTES:** A wine of an intense ruby red colour, with purple reflexes. The nose displays aromas of strawberries and raspberries, while the taste is soft and harmonious.
- **ALCOHOL:** 12.0% to 12.5% vol.
- **RESIDUAL SUGAR:** 9.0 g/l
- **TOTAL ACIDITY:** 5.00 g/l
- **PH:** 3,40

E' importante sottolineare che l'azienda segue il metodo tradizionale di produzione con il quale si prevede che il 100% del vino contenuto in bottiglia sia prodotto con la tecnica della macerazione carbonica, puntando sulla qualità e sulle caratteristiche specifiche della lavorazione. Inoltre, andando a sfatare dicerie e luoghi comuni garantiamo che il nostro novello può essere tranquillamente consumato anche oltre i due anni dall'imbottigliamento.

PARCO DEL VENDA

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