



CA' Baradei

NOVELLO



Grape Variety Merlot and Cabernet Franc.

Description This wine was created by the union of two grapes: merlot and cabernet franc via carbonic maceration. The grapes are placed in whole bunches in tanks that are closed after having been saturated with carbon dioxide, this is to prevent contact with oxygen and to promote fermentation, which will take place at a low temperature. The Novello wine is light and ready to drink in a few weeks after the harvest (sold from October 30th of the current harvest). The Veneto region produces more novello than anywhere else in Italy and specifications include that it must be entirely produced with grapes of the harvest in progress.

Sensory Notes The aroma and taste are very fruity and fresh. The primary scents are reminiscent of wild berries, raspberry and strawberry while the flowery scents are those of purple and roses. The taste is balanced with smoothness and tannins. It is not meant to age.

Pairings Traditionally this is always paired with chestnuts. It also accompanies cured meats, spicy cheeses, pasta with meat sauce, mushroom soups or simple meat well.

%vol 11,5



16/18 °C



Bordeaux



Package
of 12 bottles



Available
in gift box

CA' Baradei