

Casale Marchese



Novum

Grapes: Merlot, Cabernet Sauvignon

Vineyards: Casale Marchese winery estate; spur-trained vines on soils of volcanic origin. Vine density per hectare: 4,000. Average grape yield per plant is 1.5kg.

Production method: hand-picked in cases. The first grapes harvested are subjected to carbonic maceration of entire clusters for 10-12 days; the rest of the harvest is pressed, destemmed and macerated for several days. Subsequent operations are gentle pressing and temperature-controlled fermentation. One month's maturing and ageing in steel then follow.

Nose profile: Casale Marchese Novum has a fruit-forward nose with floral and forest berry notes including violets, currants and wild strawberries.

Palate profile: a nuance of wild berries lingers in the harmony of this tasting, where flavour and piquancy confer warm sensations in a robust structure.

Food pairing: delicate soups, pâté, shellfish au gratin

Technical notes

Alcohol: 12,00%

Residual sugars: 00 g/l

Total acidity: 5,55 g/l

pH: 3,41

Total extract: 26,50 g/l

Bottle: 750 ml