

CORVO
DAL 1824

Corvo Novello | Technical data

Corvo Novello

VINTAGE

2025

TIPO

Red Wine

DESIGNATION OF ORIGIN

TERRE SICILIANE INDICAZIONE
GEOGRAFICA TIPICA
("Terre Siciliane" Protected
Geographical Indication)

PRODUCTION AREA

Sicily

GRAPES

Native Sicilian varieties and
international varieties

ALTITUDE

50-300 metres above sea level

VENDEMMIA

From the last week of August to the
last week of September

VINIFICAZIONE

Carbonic maceration of whole grapes,
soft pressing and temperature-
controlled fermentation



Tasting notes



Colour

Deep red with purple
tinges



Bouquet

Notes of marasca
cherry, wild berries,
blackberry and black
mulberries



Taste

Full-bodied with a rich
and harmonious taste.
Lingering finish on the
palate with pleasant
fruity notes.



Wine longevity

More than three years



Alcohol content

12,5% vol.



Pairings

Ideal served chilled as
an aperitif, it goes well
with light meals and
finger food



Serving temperature

12-14° C



First vintage produced

1992



Formats

75 cl

Corvo Novello

Bursting with freshness and marasca cherry aromas, it is the first wine of the new vintage, a taste of the future of the Sicilian lands where our dreams are nurtured and flourish.

 750 ml

Bott. Height (mm)	Bott. Ø	Net. Weight (kg)	N. Bottle per case	Gross Weight (kg)	Size (LxPxH)	N. Row per pallet	Case per row pallet	N. case per pallet
296	80,5	0,41	6	7,25	250x165x301	5	19	95

Novello

