

GIUSTO DI NOTRI

TOSCANA IGT



VINEYARD & PRODUCTION INFO

Vineyard size: 5.3 ha
Soil composition: clay, pebbly and loam
Training method: spurred cordon
Elevation: 330 ft a.s.l.
Vines/ha: 8,500 vines/ha
Exposure: South-East
Vines age: 30 years
Harvest time: October
First vintage: 1992
Production: 20,000 bottles



WINEMAKING & AGING

Varietal composition: 80% Cab Sauv, 10% Merlot, 10% Cab Franc

Fermentation

Container: stainless steel tanks

Length: 15 days

Temperature: 50 °F

Maceration

Technique: pumpovers

Length: 25 days

Malolactic fermentation: yes

Aging

Container: 325l barriques

Wood: French oak

Length: 18-20 months

In bottle: 6 months



TECHNICAL DATA

Alcohol: 14.4%

Residual sugar: 0.79 g/l

Acidity: 5.1 g/l

Dry extract: 33 g/l



FOOD PAIRINGS

Ideal for barbecued ribs, steaks, grilled meats, and medium-aged cheeses.



TASTING NOTE

Deep purple in color, Giusto di Notri offers abundant aromas of blackberry, plum and currants, with underpinnings of coriander, violet and a touch of vanilla. Full-bodied, with ripe, fine tannins and a silky texture, this is a stunning wine with great aging potential.

PRODUCER PROFILE

Estate owned by: Rita Tua

Winemaker: Luca d'Attoma

Total land under vine: 65 ha

Winery production: 300,000 bts

Region: Tuscany (Italy)

