

# GIUSTO DI NOTRI TOSCANA IGT

TUA RITA



## VINEYARD & PRODUCTION INFO

**Vineyard size:** 13 acres  
**Soil composition:** clay, pebbly and loam  
**Training method:** spurred cordon  
**Elevation:** 330 ft  
**Vines/ha:** 8500/ha  
**Exposure:** South-East  
**Vines age:** 30 years  
**Harvest time:** October  
**First vintage:** 1992  
**Production:** 20000 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:** 325 l barriques  
**Wood:** french oak  
**Length:** 18-20 months  
**In bottle:** 6 months



## TECHNICAL DATA

**Alcohol:** 14.4% ABV  
**pH lever:** 3.59  
**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:** 160 acres  
**Winery production:** 300000 bts  
**Region:** Tuscany, Italy

