



GIUSTI WINE



## ANTONIO 2020 DOC ASOLO MONTELLO

**Variety:** Cabernet Sauvignon, Merlot, Recantina

**Estate:** Aria Valentina

**Soil:** Clayey with a red color and rich in iron

**Training system:** Guyot

**Density:** about 5,000 plants per hectare

**Vinification:** is in red. The grapes are harvested at separate times: last decade of September (merlot) and first decade of October (cabernet and recantina) and vinified separately in steel with a must-juice contact of about 15 days, followed by malolactic fermentation

**Aging:** 12-14 months in 3rd and 4th passage barriques (previously used for Umberto). This is followed by aging in bottle for 6 months minimum

**Actual alcohol:** % vol 13.5 ± 0.50

**Sugars:** g/l 2.00 ± 1.0

**Total acidity:** g/l 5.70 ± 0.50

### Sensory Profile

The color is very intense ruby red with slightly violet. The nose has an intense bouquet with notes of red fruit and black currants.

In the mouth it is fairly full with round and elegant tannins, in the aftertaste excellent persistence and sapidity.

Pairings: wine suitable for red meats but also perfect with braised veal and lamb. Also excellent with medium-aged cheeses

**Serving temperature:** 16 - 18 °C

### Notes

A complex wine, a blend that clearly expresses the characteristics of the territory. The grapes originate in Tenuta Aria Valentina, at the foot of the war memorial of the Great War. It is a wine rooted in tradition but with a very long look to the future. All Montello red wines have the male names of the Giusti family. Antonio was the uncle, the first adventurer who left for the new world, who inspired and nurtured our founder's desire for adventure.

### Awards



Gold medal - Mundus Vini 2023

falstaff

91 points - Falstaff  
Bordeaux Reds Veneto Trophy



91 points  
Best Italian Wines - Luca Maroni

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