



GIUSTI WINE



MASSIMO IGT ROSSO DEL VENETO

Grape variety: Made from the best Cabernet Sauvignon and Merlot grapes from our own vineyards.

Estate: Abazia

Soil: Clayey with a red color and rich in iron

Training system: Guyot

Density: about 4,000 plants per hectare

Vinification: The grapes are harvested at separate times from the last decade of September (Merlot) to the first decade of October (Cabernet) and vinified separately in steel with a skin-to-wine contact of about 12 days. Malolactic fermentation follows.

Aging: in barriques that have previously received our other reds. We finally proceed to 'bottling and a short aging in bottle.

Actual alcohol: % vol 13.00 ± 0.50

Sugars: g/l 4.00 ± 2.0

Total acidity: g/l 5.70 ± 0.50

Sensory Profile

The color is deep ruby red, lively and bright. The bouquet recalls intense fruity notes of ripe blackberry and morello cherry, with elegant herbaceous and floral notes of red rose, wild violet, through to black bell pepper, clove and roasted bell pepper.

The flavor echoes the nose with a frank and assertive mouth entry, elegant and balanced with a tannic texture of good thickness, well polished and enveloping roundness.

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 in wide goblets

Notes

Massimo is the name of Ermenegildo Giusti's first grandson. It contains cabernet and merlot like the Umberto I, but processed for a shorter time, it is younger. It is a continuation of the generation to come, just like the family tradition that passes from grandfather to grandson.

Awards

90 points - Falstaff
Bordeaux Reds Veneto Trophy

90 points
Best Italian Wines - Luca Maroni



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