



GIUSTI WINE

ANTONIO DOC ASOLO MONTELLO



Antonio was the uncle, the first adventurer who set out for the new world that inspired our founder's desire for adventure.

A complex wine, a blend that clearly expresses the characteristics of the terroir. The grapes are born on the Aria Valentina estate, at the foot of the war memorial of the Great War. It is a wine of our tradition but with a very long look to the future.

Variety: Cabernet Sauvignon, Merlot, Recantina

Estate: Aria Valentina

Soil: Red-colored clay and rich in iron

Training system: Guyot

Density: about 4.000 plants per hectare

Vinification: The grapes of the blend are vinified in red separately, followed by spontaneous malolactic fermentation.

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

Actual alcohol: % vol 13.00 ± 0.50

Sugars: g/l less than 1

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