



GIUSTI WINE

AUGUSTO

DOC ASOLO MONTELLO

Recantina is an indigenous Montello grape variety, much loved by Venetian nobles in the late 1800s and then mysteriously disappeared. Rediscovered only recently, it is an amazing wine, with heady aromas and also very versatile in food pairings.

For us it represents the ultimate expression of the terroir, a wine that is a pleasure to discover year after year.

It is called Augusto, a tribute to Mr. Giusti's father.



Grapevine: Recantina

Estate: Emily

Soil: Red-colored clay and rich in iron

Training system: Guyot

Density: about 4,000 plants per hectare

Vinification: The grapes are harvested in the first ten days of October, after selection with destemming and soft crushing they are vinified in temperature-controlled stainless steel vats.

Contact with the skins lasts about 15 days, after racking and decanting, malolactic fermentation takes place spontaneously.

Aging: 12 months (50% in french barriques and 50% in oak barrels, both 1st, 2nd, 3rd takes).

This is followed by bottle ageing for 6 months.

Actual alcohol: % vol 13 ± 0.50

Sugars: g/l less than 1

Total acidity: g/l 5.50 ± 0.50

Sensory Profile

The color is deep and bright ruby red with excellent transparency. The nose has an intense aroma with fruity notes of red plum and black currant (cassis) and floral notes of violet and cyclamen. Also present is musk and a mineral note reminiscent of freshly plowed soil.

In the mouth it is soft and velvety, with sweet tannins and is pleasantly acidic in the aftertaste.

Pairings: Wine suitable for red meats and game, especially furry game. Also excellent with duck breast, baked guinea fowl and medium-aged cheeses. Surprising with important fish.

Serving temperature: 14 - 16 ° C

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