



GIUSTI WINE

MASSIMO ROSSO VENETO IGT



Massimo is the name of Ermenegildo Giusti's first grandson and takes inspiration from Umberto I. It is a continuation of the new generation, just like the family tradition that passes from grandfather to grandson.

Grape variety: Cabernet Sauvignon and Merlot.

Estate: Abazia

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

Actual alcohol: % vol 13.50 ± 0.50

Sugars: g/l less than 1

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

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