



GIUSTI WINE

UMBERTO I DOCG 2021 MONTELLO ROSSO SUPERIORE

Produced only in great vintages

The name is a tribute to his grandfather Umberto, an important and inspirational figure in the history of Ermenegildo Giusti. For this masterpiece, we use the best Cabernet Sauvignon and Merlot grapes from all around the Abbey of Sant'Eustachio estate. Our finest blend, the most important in our family.



Variety: Cabernet Sauvignon and Merlot

Estate: Abbey

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: 14 months in 225-liter barriques and 500-liter tonneaux. This is followed by bottle ageing for 12 months.

Actual alcohol: % vol. 14 ± 0,50

Sugars: less than 1 g/l

Total acidity: g/l 5,50 ± 0,50

Sensory Profile

Impeccably clear, with a vibrant ruby-red hue and garnet highlights. Excellent transparency and texture.

The first nose is complex with notes of black cherry, black currant, blueberry, dried red plum. It continues with elegant hints of roasted notes such as coffee beans, vanilla pods and cocoa powder, concluding, in delicate notes of fine leather and balsamic hints of eucalyptus and licorice.

The attack in the mouth is immediately of excellent balance with generous warm and soft perceptions and savory components on firm, well-smoothed and caressing tannins. The body is rich; the finish is long and persistent, the retro-olfaction evokes blackcurrant and violet aromas accompanied by subtle notes of licorice.

Pairings: It's a wine for highly succulent red meat dishes, grilled or braised. It also pairs well with pappardelle and game ragout, but is also ideal on aged cow's milk cheeses.

Serving temperature: 16 - 18 °C