



GIUSTI WINE

MATTEOCIEI RECANTINA IN ANFORA ASOLO MONTELLO DOC 2021



Recantina is a unique grape varietal, that gives wines with bold character, yet elegant and distinctively fresh.

To exalt these qualities, Giusti Wine has chosen to make a production of this wine in amphorae and explore the full potential of this grape.

Grapevine: Recantina

Estate: Emily and Aria Valentina

Soil: Red clay, rich in iron

Training system: Guyot

Density: about 5,000 plants per hectare

Alcohol: % vol 13,5 ± 0.50

Total production vintage 2021: 3.040 bottles

Production process

The grapes are carefully selected and hand-picked from the best vineyards to get the most healthy bunches.

Once in the winery, the berries are destemmed and placed in the amphorae, where the fermentation can begin thanks to indigenous yeasts.

The wine slowly evolves in the clay vessels, with nothing being added to it. The rack off and separation of the wine from the marc is not done until early April.

After a soft pressing, the wine is placed back into the amphorae until it's deemed ready for bottling.

Once it's been bottled, it rests for at least 12 months.

Sensory profile

It is a wine of perfect clarity, with pleasant transparency.

It is ruby red, "lit" by delicate garnet reflections and expresses excellent texture.

The nose releases pleasant and intense perceptions of red fruit, including black cherry, black currant, dehydrated plum, with nuances of blackberry and tamarind. This is followed by aromas of red roses, and balsamic notes such as eucalyptus, and finally herbaceous hints such as fig leaves and fresh tobacco.

The attack in the mouth is dry, savory and tannic on a decidedly upright body; then the sip opens up and broadens toward pleasantly warm perceptions, which go along with the tannins giving a perception of a long-linear drink, resting on solid savory background.

It is a wine to accompany braised or charcoal-roasted red meats at the table; wild game fillet with blueberry sauce, duck breast with herbs, aged cow cheeses.

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