

Cantina Del Giusto FONTEDOCCIA I.G.T. Toscana

The Cantina Del Giusto is a small size farm situated near the foot of Montepulciano in the area of Acquaviva; it is managed by the family Del Giusto, by their three generations of winegrowers. The wines of the Cantina Del Giusto are obtained exclusively from grapes that come from their own vineyards; thanks to the limited production it is possible to concentrate on the quality without the need of force, as tradition desires, with the complete respect of nature and the environment. It is thus that our wines born, fine and exceptional wines that succeed in being "innovators" thanks to the modern technology and new enological practices but at the same time "traditionalists" thanks to the centenary knowledge of agriculture and winemaking.



COUNTRY Italy

VARIETAL 90% Sangiovese 5% Canaiolo 5% Mammolo

SOIL TYPE Clay loam Minimum presence of skeleton

VINEYARD Exposition Nord-East 5.000 vines/ha. Yield: 120 q/ha

HARVEST Manual harvest

VINIFICATION

Frequent batonnage 10 months aging stainless steel 4 months aging in the bottle

TASTING NOTES

A lively ruby-red colour with purple reflections, deep, fruity, winy and quite mineral bouquet, soft taste pleasantly sapid and tannic.