

## **Cantina Del Giusto RISERVA** D.O.C.G Vino Nobile di Montepulciano Riserva

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** 85% Sangiovese (Prugnolo Gentile) 10% Canaiolo Nero, 5% Mammolo

**SOIL TYPE** Clay loam soil Good presence of skeleton

**VINEYARD** 5,000 vines/ha. Exposition North-West

**HARVEST** Manual harvest

## VINIFICATION

6 months aging Stainless Steel 24 months aging 20hl Slavonian oak 12 months additional in Barriques 3 months aging in the bottle.

## TASTING NOTES

Color ruby-red tending to garnet with aging. Persistent and deep bouquet with notes of violets, plum and spices. A round and velvety taste, with a perfect balance of tannins that caress the palate.

> Moments Unearthed parkerwolfwine.com