



## Massimo IGT Rosso del Veneto

### Production area:

Produced with the best Cabernet Sauvignon and Merlot grapes from our Aria Valentina estate.

### Soil characteristics:

Alluvial, gravely soil

**Vineyards:** the training system used is the Guyot with a density of 4000 plants per hectare.

### Production process:

Red vinification. The grapes harvested separately from the last week of September (Merlot) to the first ten days of October (Cabernet) and vinified separately in stainless steel with a contact between skins and must-wine of about 15 days. This is followed by malolactic fermentation and 12-14 months of aging in barriques previously used for the ageing of our other red wines. After the bottling it gets aged shortly before it's marketed.

### Chemical characteristics:

Alcohol: % vol. 13 +/- 0.5

Sugars: g/l 4 +/- 2

Total acidity: g/l 5.70 +/- 0.5

### Organoleptic characteristics

Colour: intense and luminous ruby red

Bouquet: intense notes of blackberry and sour cherry with elegant grass notes and floral hints of red rose and wild violet followed by black pepper, cloves and roasted bell pepper.

Flavour: recalls the bouquet with a persistent fruity aftertaste. Good body and smooth tannins make it elegant and well balanced.

### Nutritional value information:

1 g alcohol: 8kcal

1 l dry wine at 10°: 600kcal

### Pairings:

Wine suited to red meat but also perfect with braised veal and pork. Also excellent with medium-aged cheeses or lasagne with Radicchio di Treviso.

### Service Temp.:

16-18 °C in large glasses.

### Storage:

In a cool dry place, away from light and heat sources.

### Type of packaging and arrangement for marketing:

0.75l glass bottles packed in cardboard boxes containing 12 bottles.

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