



GIUSTI WINE



UMBERTO I DOCG -2019 MONTELLA ROSSO SUPERIORE

Produced only in great vintages

Variety: Cabernet Sauvignon and Merlot

Estate: Abbey

Soil: Red-colored clay and rich in iron

Training system: Guyot

Density: about 5,000 plants per hectare

Vinification: is in red. The grapes are vinified separately, malolactic fermentation follows

Aging: 20 months in barriques of French oak French 225-liter barrels. This is followed by aging in bottle for 6 months

Actual alcohol: % vol 14 ± 0.50

Sugars: g/l 4.00 ± 1.0

Total acidity: g/l 5.40 ± 0.50

Sensory Profile

The color is very intense ruby red with slightly garnet. The nose has an intense aroma with notes of red fruit, spices, vanilla and pepper.

In the mouth it is very full-bodied, round, persistent with tannins, soft and elegant.

Pairings: excellent with grilled meats and game and the very mature cheeses. Ideal as an end of the meal

Serving temperature: 16 - 18 ° C

Notes

The grapes used in this important wine belong to vines sitting on the gentle slopes surrounding the Abbey of Sant'Eustachio, where the winery's olive groves also climb.

The name is a tribute to his grandfather Umberto I, an important and inspirational figure in Ermenegildo Giusti's history. In the barrique cellar, the wine resting in the barrels is watched over by a painting of Nonno Umberto, lovingly created by Mr. Giusti himself.

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