



GIUSTO DI NOTRI

Toscana Rosso Indicazione Geografica Tipica



Area of production: Upper Maremma, Colline Metallifere zone

Designation: IGT – Indicazione Geografica Tipica – Toscana Rosso

First vintage: 1992

Varieties: 80% Cabernet Sauvignon, 10% Merlot, 10% Cabernet Franc

Planting density: 8,500 vines per hectare

Training system: cordon spur

Soil: markedly clayey with a fairly significant pebble fraction. The higher plots are more pebbly, those lower down have more silt. Mid slope, where Merlot is grown, there is a higher fraction of clay

Vineyard management: integrated pest management

Average production: 35,000 bottles

Harvesting method: manually in 15-kg cases

Maturation: for about 18 months in new and once-used French oak barriques; after going into bottle in the summer, the wine is left to age for several months before release to market

Serving temperature: 15-18 °C

Formats: 75-cl bottle in six-unit wooden case and unit carton; 1.5-l magnum in individual wooden case; 3-l double magnum in individual wooden case; 6-l bottle in individual wooden case

Label: designed by Raffaele De Rosa