



Jùsto

Veneto

Indicazione Geografica Tipica

Wine obtained from a light drying (leggermente appassite) of the grapes

The name Jùsto comes from a combination of the English word *Just* and the Italian term *Giusto*. For us it represents a valid wine from a stylistic point of view: essential and instantly comprehensible for the consumer, without the need for explanations. The result is an elegant wine in which a fair balance of all elements has been achieved, identifying *just* the right amount of time drying the grapes and therefore *just* the right level of concentration.

Jùsto was born from the idea of highlighting certain sensory characteristics of typical grape varieties in the Veneto region. The grapes are partially dried in cases for a short period. Thanks to this process we can successfully enhance the bouquet, flavour and structure of the wine.

Production area

Province of Verona

Production

This wine is produced using 60% Corvina Veronese and 40% Merlot grapes grown in the province of Verona.

The grapes are harvested towards the end of September and placed in a single layer in designated cases for a short drying period of about 20 days. Fermentation on the skins lasts approximately 15 days after which the wine is racked into stainless steels tanks for the malolactic fermentation.

After a short period in the bottle, the wine is ready to be enjoyed.

Organoleptic description

Deep, bright, intense red colour.

Characteristic notes of ripe fruit and cherry. Bold structure, smooth and velvety mouth-feel.

Pairing and serving

It goes perfectly with game, grilled or stewed meat and very mature cheeses. Serve at 18-20°C.

Analytical data

Alcohol: 13.5%

Total Acidity: 5.30 g/l.

Volatile Acidity: 0.55 g/l.

Reducing sugars: 8.0 g/l.

Net dry extract: 29.0 g/l.