



DOCG Vino Nobile di Montepulciano

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 in large casks of Slavonian oak 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.