



# 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:** Cabernet Sauvignon, Merlot, 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:** 40,000 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