

Cesari

Justo

60% Corvina, 40% Merlot

The name Justo comes from a combination of the English word Just and the Italian word Giusto – meaning Right. This wine is an appassimento style wine – the grapes are dried for a short period of time (about 20 days) thereby creating a wine that is “just right”.

Tasting Notes:

This wine has a deep, bright, and intense red color. On the nose, notes of ripe fruit and cherry are evident. A bold structure, yet with a smooth and velvety mouth-feel. It goes perfectly with game, grilled or stewed meat, and very mature cheeses.

Vineyards:

Region: Veneto, Italy
Vineyard: Sourced from various plots in Verona Province
Training Method: Spurred Cordon
Soil Composition: Various

Winemaking:

Harvest: 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 lasting approximately 15 days after which the wine is racked into stainless steels tanks for the malolactic fermentation.

Malolactic Fermentation: Yes

Aging:

18 months in stainless steel and then a short period in bottle before release.

Technical Data:

Alcohol: 13.5%
Residual Sugar: 8.0 grams/liter
Acidity: 5.3 grams/liter
pH: 3.35



OPICI WINES & SPIRITS
25 De BOER DRIVE GLEN ROCK, NJ
201.689.3256

WWW.OPICIWINES.COM



FACT SHEET