



## PRODUCER PROFILE

Estate owned by: Rita Tua  
Winemaker: Luca d'Attoma  
Total acreage under vine: 62  
Winery production: 40,000 Bottles  
Region: Toscana  
Country: Italy

## Tua Rita Giusto di Notri 2021

### WINE DESCRIPTION

Giusto di Notri is a Bordeaux-inspired blend of 60% Cabernet Sauvignon, 30% Merlot and 10% Cabernet Franc, selectively harvested in September. After a gentle pressing, the juice and skins macerate for a lengthy period of 25-30 days to add concentration and depth to the final wine. The wine is then aged for 18-20 months in French oak barrels and refined six months in bottle before release.

The word "Giusto" refers to the name of the Patron Saint of Suvereto (the hilltop Tuscan town where Tua Rita is located) and "Notri" is the name of the winery's exact location.

### TASTING NOTES

Deep purple in color, Giusto di Notri offers abundant aromas of blackberry, plum and currants with underpinnings of coriander, violet and a touch of vanilla. Full-bodied, with ripe, fine tannins, and a silky texture, this is a stunning wine with great aging potential.

### FOOD PAIRING

Ideal for barbecued ribs, steaks, grilled meats and medium-aged cheeses.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Toscana IGT
Vineyard size:	13
Soil composition:	Pebbly Clay-Loam
Training method:	Spur-pruned Cordon
Elevation:	330 feet
Vines/acre:	3,400
Yield/acre:	1.8 tons
Exposure:	Southeastern
Year vineyard planted:	1996-1997
Harvest time:	October
First vintage of this wine:	1992
Bottles produced of this wine:	40,000

### WINEMAKING & AGING

Varietal composition:	80% Cabernet Sauvignon, 10% Merlot, 10% Cabernet Franc
Length of alcoholic fermentation:	15 days
Fermentation temperature:	50 °F
Length of maceration:	25 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	325 L
Age of aging container:	New-One year
Type of oak:	French
Length of aging before bottling:	18-20 months
Length of bottle aging:	6 months
Total SO <sub>2</sub> :	74 mg/L

### ANALYTICAL DATA

Alcohol:	14.8%
pH level:	3.53
Residual sugar:	1.07 g/L
Acidity:	6 g/L
Dry extract:	35 g/L