



PRODUCER PROFILE

Estate owned by: Rita Tua
Winemaker: Luca d'Attoma
Total acreage under vine: 62
Winery production: 28,000 Bottles
Region: Toscana
Country: Italy

Tua Rita Giusto di Notri 2007

WINE DESCRIPTION

A classic, Bordeaux-inspired blend of 60% Cabernet Sauvignon, 30% Merlot and 10% Cabernet Franc, harvested between late September and early October. After a gentle pressing, the must is macerated with the skins for 15 to 18 days. The cap is manually punched down daily for greater color and flavor extraction. The wine is aged for 14 months in Allier and Tronçais barrels and refined six months in bottle before release.

TASTING NOTES

Deep purple in color, Giusto di Notri offers abundant and very intense aromas of blackberry, plum, chocolate-covered strawberries, and currants followed by enticing notes of bell pepper, coriander, violet and a touch of vanilla. Full bodied, with rich, sweet tannins, and a jammy texture, Giusto di Notri 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 name:	Various estate vineyards near Suvereto
Vineyard size:	16
Soil composition:	Sand, clay and limestone
Training method:	Traditional
Elevation:	330 feet
Vines/acre:	3,200
Exposure:	Southern
Year vineyard planted:	1988; 1995; 1997
Harvest time:	September
First vintage of this wine:	1995
Bottles produced of this wine:	28,000

WINEMAKING & AGING

Varietal composition:	60% Cabernet Sauvignon, 30% Merlot and 10% Cabernet Franc
Fermentation container:	Stainless steel tanks
Fermentation temperature:	78-82 °F
Length of maceration:	18-20 days
Malolactic fermentation:	Yes
Type of aging container:	Barrisques
Size of aging container:	225 L
Age of aging container:	New
Type of oak:	French oak: Allier and Tronçais
Length of aging before bottling:	18 months
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.4
Residual sugar:	1.5 g/L
Acidity:	6.1 g/L
Dry extract:	36 g/L