Jùsto

Indicazione Geografica Tipica Veneto

Wine obtained from a light drying of the grapes





The name Jùsto comes from a combination of the English word *Just* and the Italian term *Giusto*. it represents a well-done wine from a stylistic point of view: essential and instantly recognizable for the consumer. The result is an elegant wine in which a fair balance of all elements has been achieved, with *just* the right amount of time of drying of the grapes and therefore *just* the right level of concentration.

Jùsto was born from the idea of highlighting certain sensory features of typical grape varieties in the Veneto region.

The grapes are partially dried in cases for a short period. Thanks to this process we can successfully enhance the bouquet, flavour and structure of the wine.

PRODUCTION AREA

Province of Verona.

PRODUCTION

This wine is produced using 60% Corvina Veronese and 40% Merlot grapes grown in the province of Verona.

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

After a short period in the bottle, the wine is ready to be enjoyed.

ORGANOLEPTIC DESCRIPTION

Deep, bright, intense red colour.

Characteristic notes of ripe fruit and cherry. Bold structure, smooth and velvety mouth-feel.

PAIRINGS AND SERVING

It pairs perfectly with grilled or stewed meat and mild-mature cheese. Serve at 18-20 $^{\circ}$ C.



Follow us on



Cesari Vineyard



Gerardo Cesari



Gerardo Cesari S.p.A. S.U.

Consumption of alcoholic beverages is not recommended for children, the aged, pregnant women and those with immunodeficiency. It impairs the ability to drive a car or operate machinery. Sales/consumption of alcoholic beverages may be forbidden to young people in certain Countries. Contains Sulfites.