



Justo Rosso Veneto IGT 2022

Climate Trends

Autumn passed with mild weather and some snowfall between November and December.

Winter brought low temperatures, coinciding with the driest period of the year, from January to February.

Spring began with unusual peaks of up to 25°C, followed by a sudden temperature drop, along with rain and snow at higher elevations.

Summer was hot and dry, with highs reaching 40°C, while consistent rainfall in the second half of August helped accelerate the ripening process of the grapes.

Vinification & Maturation

Maceration on the skins lasts about 15 days, after which the wine is moved into stainless steel tanks where malolactic fermentation occurs. After a short rest in the bottle, Justo is ready to be tasted.

Tasting Notes

In appearance, Justo captivates with a deep red hue, highlighted by intense, brilliant reflections. The nose reveals fresh notes of ripe fruit and cherry, enticing that first sip. On the palate, it is surprisingly fresh and lively, with a velvety smoothness that harmonizes beautifully with a balanced structure. Its drinkability makes each glass irresistibly inviting, perfect for enjoyment on any occasion.



Soil: Mainly limestone- and clay-based



Winemaking process:
vinification, malolactic fermentation in stainless steel, stainless steel



Grape Varieties:
Corvina Veronese
Merlot



Service temperature: 16-18°C
(60,8-64°F)



Harvest date: last 10 days
of September

Wine Data:

Alcohol: 12.50%
Total acidity: 5.20 g/l
Volatile acidity: 0.45 g/l
Total dry extract: 31.50 g/l
Reducing sugar: 5 g/l

Formats: 0,75 l