

CESARI

Justo Veneto IGT 2021



Climatic trend

Winter passes with above-average temperatures and no precipitation except for an isolated snow event. A cold and rainy period begins in April, with fluctuating temperatures and downpours from May to July-August. Summer culminates with thunderstorm events in the normal range, giving way to a warm and breezy September—factors that keep humidity low and allow a good completion of the growing cycle.

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

Freshness, lightness, and versatility are the defining features of Justo. On the eye, it reveals a deep red colour with vibrant, intense highlights. On the nose, ripe fruit and cherry notes emerge, while the palate offers a soft, velvety texture with a light, balanced structure.



Soil: different soil types



Grape varieties: 60% Corvina;
40% Merlot



Harvest date: last 10 days
of September



Winemaking process:
vinification & malolactic
fermentation in stainless steel;
stainless steel (1 year)



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

Wine data:

Alcohol: 12,50%
Total acidity: 5,30 g/l
Volatile acidity: 0,40 g/l
Total dry extract: 27,00 g/l
Reducing sugars: 4,50 g/l

Formats: 0,75l