

# CESARI

## Justo Veneto Bianco IGT 2024



### Climatic trend

The autumn alternates between rainfall and dry periods, with temperatures averaging around the seasonal norm. Winter is snowy but with a peak of 20°C (68°F) in December. February is warmer (+3.8°C / 38.8°F), while March is rainy, with snow above 1,500 meters. Cold and rain characterize the spring, with warm days at the end of April and a return of cold weather towards the end of the month. May is particularly rainy, with unstable temperatures. The summer starts off hot, followed by rain and cooler weather in July, while August brings scorching heat towards the end of the month.

### Vinification & maturation

Traditional white winemaking at around 16°C (60.8°F) and ageing for 4 months in stainless steel.

### Tasting notes

A fresh wine with pronounced acidity and floral notes. It displays peculiar hints of sweet almond.



**Soil:** different soil types



**Grape varieties:**

Garganega and other white grape varieties



**Harvest date:** first 10 days of September



**Winemaking process:**

- Vinification in stainless steel

**Wine data:**

**Alcohol:** 12,00%

**Total acidity:** 5,70 g/l

**Volatile acidity:** 0,23 g/l

**Total dry extract:** 22,00 g/l

**Reducing sugars:** 4,00 g/l

**Formats:** 0,75l



**Service temperature:**

10-12°C (60,8-64°F)