

Giorgio Primo 2016 I.G.T. Toscana

Giorgio Primo 2016 is a blend of 55% Merlot, 40% Cabernet Sauvignon and 5% Petit Verdot.

THE SOILS CONSIST OF MUDSTONE AND MARLY LIMESTONE.

The 2016 vintage began under favourable conditions, with mild temperatures in April encouraging budbreak. A brief spell of cold and rainy weather at the end of the month slowed vegetative growth, without causing any adverse effects. Ideal conditions in May and June ensured balanced vine development, while the hot, dry summer was successfully managed thanks to the water reserves accumulated in the soil.

In September, light rainfall brought the grapes to optimal ripeness, allowing the harvest to begin in the middle of the month.

Fermentation took place in stainless steel tanks for approximately 30 days, with frequent punch-downs and pump-overs to achieve a rich extraction of polyphenols. The entire process was closely monitored through daily checks and tastings.

The wine was aged for 16 months in French oak barriques, 50% of which were new.

Bottling took place in July 2018.

The 2016 vintage yielded approximately 15,000 750 ml bottles.

Giorgio Primo 2016 displays a brilliant ruby-red colour. The nose reveals elegant aromas of plum, sour cherry and blackcurrant, complemented by hints of sweet spices. On the palate, the wine stands out for its smooth texture and well-balanced structure, with velvety tannins leading to a long, fruit-driven finish.

Alcohol content	14,5 %
Total acidity	5,07 g/l
pH	3,59
Net dry extract	33,4 g/l



I.G.T. Toscana

*GIORGIO PRIMO, the Estate's flag-ship wine
made in memory of Giampaolo's grandfather.*


LA MASSA
TOSCANA