

Giorgio Primo 2017 I.G.T. Toscana

Giorgio Primo 2017 is a blend of 65% Cabernet Sauvignon, 30% Merlot and 5% Petit Verdot.

THE SOILS CONSIST OF MUDSTONE AND MARLY LIMESTONE.

The 2017 vintage began with a particularly mild winter, with temperatures more than two degrees above the seasonal average and limited rainfall. This trend continued into spring, advancing budbreak by approximately two weeks. Unfortunately, a late frost affected certain lower areas of some parcels. Early May rainfall provided important soil hydration, allowing the vines to better withstand the sudden rise in temperatures during June and July. Throughout the summer months, it was essential to minimize soil dehydration in order to preserve as much moisture as possible, supporting regular vegetative development. Rainfall on August 10th and again in early September brought renewed and crucial hydration following the intense heat of the preceding months.

Harvest began early with the first Merlot grapes and continued through the last week of September under warm and sunny conditions. Mid-month rainfall finally brought cooler temperatures, creating excellent conditions for the later-ripening varieties.

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 accompanied by daily monitoring and tastings.

Aging was carried out in French oak barriques, 50% new, for 18 months.

Bottling took place in September 2019.

The 2017 vintage yielded approximately 9,000 bottles of 750 ml.



I.G.T. Toscana

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

Alcohol content	14,5 %
Total acidity	4,99 g/l
pH	3,70


LA MASSA
TOSCANA