

Giorgio Primo 2018 I.G.T. Toscana

Giorgio Primo 2018 is a blend of 55% Cabernet Sauvignon, 40% Merlot and 5% Petit Verdot.

THE SOILS CONSIST OF MUDSTONE AND MARLY LIMESTONE.

The beginning of 2018 was marked by a true winter, with temperatures dropping below freezing and allowing the vines to enter a much-needed period of dormancy. April proved warmer than average, while May was characterized by continuous rainfall, requiring careful monitoring to prevent infections on the new shoots. At the same time, these rains ensured adequate water reserves in the soil ahead of the summer months. June and July brought progressively higher temperatures, with occasional rainfall supporting steady and balanced vine growth. In August, mid-month precipitation was followed by a rise in temperatures; cooler nights helped preserve excellent aromatic qualities in the grapes.

Harvest began with Merlot on September 10th and concluded on October 10th.

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, 55% new, for 16 months.

Bottling took place in September 2020.

The 2018 vintage yielded approximately 18,000 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
Net dry extract	30,9 g/l
Total polyphenols	3186 mg/l


LA MASSA
TOSCANA