

Giorgio Primo 2019 I.G.T. Toscana

Giorgio Primo 2019 is a blend of 55% Cabernet Sauvignon, 40% Merlot and 5% Petit Verdot.

THE SOILS CONSIST OF MUDSTONE AND MARLY LIMESTONE.

The 2019 vintage was characterized by a regular and balanced climate. Following a winter marked by sporadic rainfall, spring brought several rainy days that replenished the soil with essential water reserves, fundamental in supporting the vines through the summer heat. A warm summer, accompanied by occasional precipitation, ensured steady and harmonious vegetative growth.

The Merlot harvest took place in the second half of September, while Cabernet Sauvignon and Petit Verdot were picked during the first ten days of October. Cool temperatures allowed us to extend the ripening period, preserving remarkable finesse and aromatic freshness.

Fermentation was carried out 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 tastings and careful monitoring.

Aging took place in French oak barriques, 50% new, for 16 months.

Bottling was completed in September 2021.

The 2019 vintage produced approximately 23,000 bottles of 750 ml.

Giorgio Primo 2019 displays an intense and vibrant ruby-red color. On the nose, it reveals notes of black fruit, alongside mineral nuances of stone and schist, graphite, and tobacco. On the palate, it presents itself with elegance, full-bodied and complex, with mature and noble tannins. A beautiful savory note—characteristic of our soils—gives the wine a long and pleasurable finish.

Alcohol content	14,5 %
Total acidity	4,78 g/l
pH	3,77
Net dry extract	33,0 g/l
Total polyphenols	3363 mg/l



I.G.T. Toscana

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


LA MASSA
TOSCANA