

Giorgio Primo 2020 I.G.T. Toscana

Giorgio Primo 2020 is a blend of 75% Cabernet Sauvignon, 15% Merlot and 10% Petit Verdot.

THE SOILS CONSIST OF MUDSTONE AND MARLY LIMESTONE.

The 2020 vintage began with a relatively mild winter, which slightly anticipated the budbreak of the vines. Spring followed with cool and rainy conditions, partially slowing vegetative growth while ensuring a regular flowering. Summer arrived at the end of June, bringing warm and sunny days, followed by scattered rainfall in July that provided relief and hydration to the vines, allowing for balanced ripening and the onset of veraison.

September brought cooler temperatures and light rainfall, encouraging us to patiently wait for the ideal moment of ripeness. For Merlot, this arrived in mid-September. Harvest continued into October with Cabernet Sauvignon and Petit Verdot.

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 tastings and careful monitoring.

Aging was carried out in French oak barriques, 50% new, for 16 months.

Bottling took place in March 2023.

The 2020 vintage yielded approximately 11,500 bottles of 750 ml.

In the glass, it displays an intense ruby color with bright violet reflections. On the nose, it reveals notes of black fruit, while on the palate it shows richness, with dense and silky tannins perfectly integrated into the fruit structure, suggesting remarkable aging potential.

Alcohol content	14,5 %
Total acidity	5,0 g/l
pH	3,75
Net dry extract	34,6 g/l
Total polyphenols	3132 mg/l



I.G.T. Toscana

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


LA MASSA
TOSCANA