

I GIUSTI & ZANZA

vineyards






The Location:
NorthWest Tuscany
Between
Pisa – Firenze – Lucca –Livorno
40 Km North of Bolgheri
Near Mediterrean Sea

Our Vineyards





The cellar.

All our wines are vinified, aged and bottled in
our winery.

CANTINA >

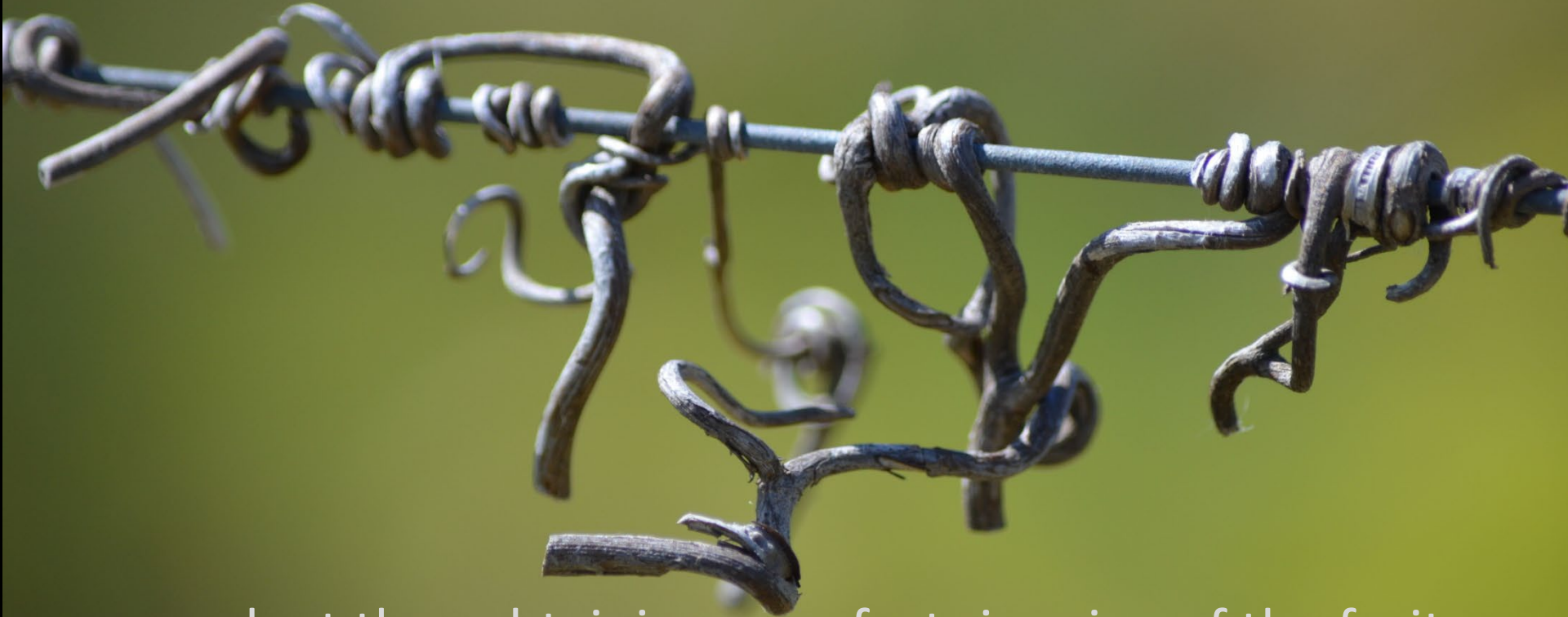
Cold Winter and Warm Summer The Secret for a Great Harvest



One of the most important parameters to produce quality grapes is the yield per plant of the vineyard



And our High Density Viticulture is designed to produce
few bunches



per plant thus obtaining a perfect ripening of the fruit.

Manual Pruning.



working practices that come from ancient traditions



The value of old vines



Organic agriculture



No pesticides Herbicides or chemical
aids



Spring season: The great brightness of our territory due to the proximity of the sea




Our soils consist of sand-gravel mixed with clays with acid Ph



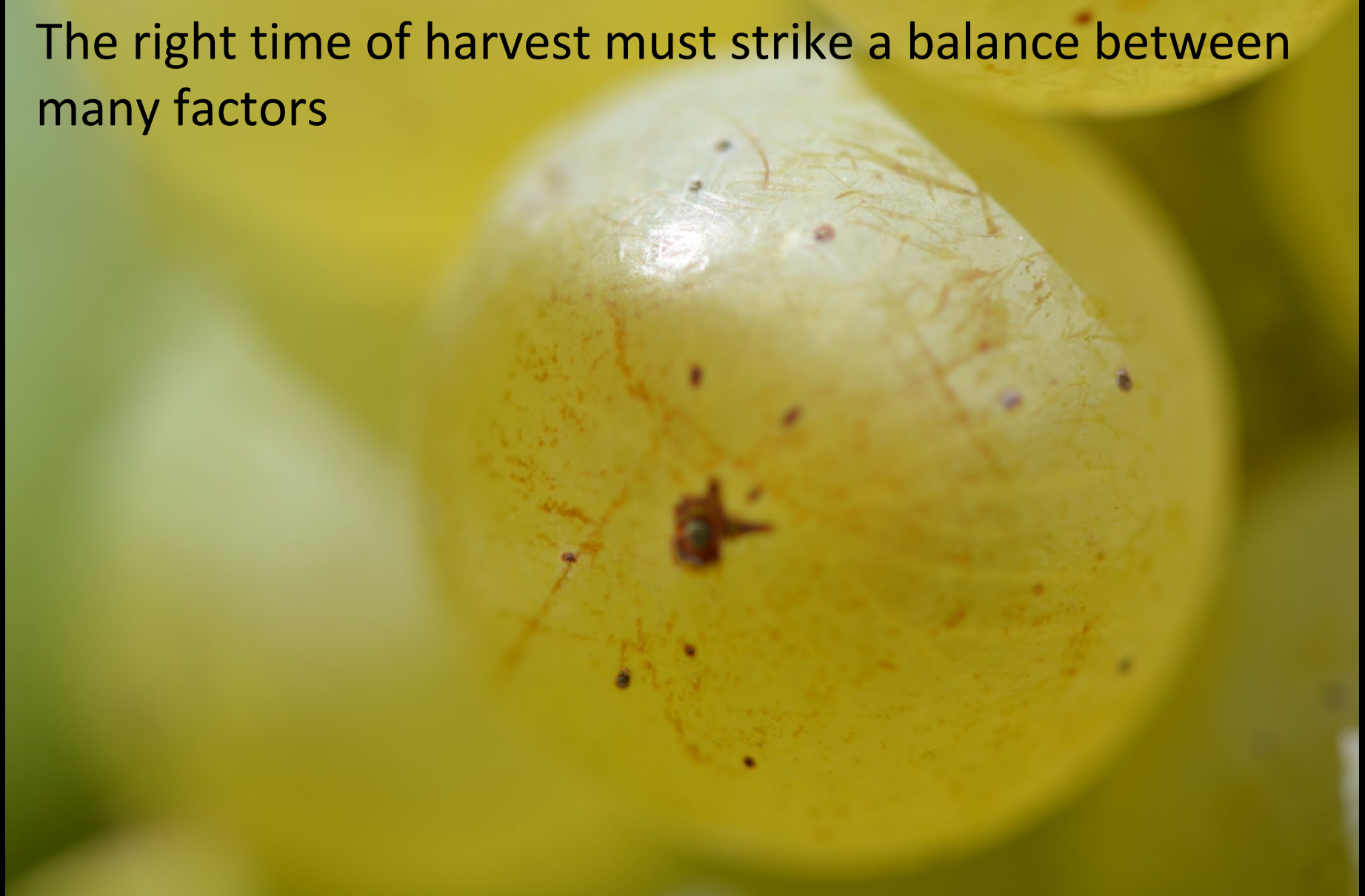


These soils give life to wines with good
structure and great elegance



the veraison is one of the
fundamental phases of
the fruit

The right time of harvest must strike a balance between many factors



The Harvest Time



HARVEST BY HAND....

In the vineyard takes place the first selection of grapes



- Grapes are Collected in small Cases



And quickly transported to the Cellar





Final Grape selection





Only the best grapes will be Vinified

A lot of manual work



Micaela Paim a
young Enologist
from Brasil during
the 2016 Harvest.





Vinification is done with traditional
methods



Always, when possible, indigenous
yeasts are used

Continuous controls on Musts during Vinification



The tasting



A New Wine is Born.



AUTUMN...

The colours of the harvest.



Long time elevation



Great Reds need Time



Silence and Darkness



The assemblage





The Bottling Time...



The end of the journey





Our Wines...

SINCE 1995 OUR
EFFORT IS TO
COMMUNICATE OUR
LAND
PRODUCING WINE

Piero Bortolotti

