



Gustinvest wines and brands are designed to fulfill a client's specific needs or fulfill the needs of the client's own client base, who may have less knowledge of Italy's intriguing varietals. The portfolio falls into 2 basic categories: our "value" wineries that have a constant production every year, and "special project/brand" wines, that you can also design by yourself





MOLO 8 LAMBRUSCO

Fun, snappy, boldly fruity and softly fizzy, this native varietal is easy to fall in love with. Named after Pier ("molo") Number 8, it comes from a scenic location near Mantua (in Italian, Mantova), which once bordered a long-lost lake.

Varieties: 100% Lambrusco

Type: medium-sweet red sparkling wine

Vinification method: fermentation in stainless steel

Alcohol: 8.5% by vol.

Residual sugar: 40 g/l

Total acidity: 6.0-7.0 g/l

Closure: natural champagne cork

Tasting notes color: intense ruby red bouquet: persistent and fragrant, with notes of black cherries and wild berries palate: aromatic, fruity and pleasantly sweet



VINETTI DE FIORINI CHIANTI SUPERIORE DOCG

Grapes: Sangiovese, Canaiolo, Cilieggiolo, Cab Sauvignon

Production Zone: Chianti, Tuscany

Soil: Clayey, calcareous, with sea fossils in some areas

Age of Vines: 20-30 years old

Training System: Spurred cordon

Harvest Time: Last ten days of September; manual

Vinification Method: Special rolling presses are used to treat the grapes as gently as possible. Fruit is then placed in temperature-controlled tanks. After fermentation, the wine is filtered and fine-tuned in casks located in cellars provided with temperature and humidity control, where it remains for at least 12 months – until sampled by the Official DOCG Commission for final approval before bottling.



IL VIZIATO

Grapes: 80% Sangiovese 20% Nero d'Avola

Production Zone: Tuscany (area near Panzano in Chianti) for Sangiovese and Sicily (Messina area) for Nero d'Avola

Soil: Clayey, calcareous for Sangiovese, limestone for Nero d'Avola

Vinification Method: In steel tanks with maceration on skins for 15-18 days. 15% of each variety goes through partial drying, first in the vines, and then on racks. After fermentation, the wine sojourns 6 months in oak (new French barrique for Sangiovese, big Slavonian barrels for Nero d'Avola)

Alcohol: 13%

Closure: Screwcap

Tasting notes: Intense and concentrated ruby red, notes of red ripe fruit over layer of spice.

The palate is fresh, with balanced tannins and a lengthy finish



MOSCATO D'ASTI DOCG

GRAPES: 100% Moscato.
PRODUCTION ZONE: Environs of Mango, in Cuneo province.
SOIL: calcareous
AGE OF VINES: 4-30 years old
TRAINING SYSTEM: Guyot
VINES PER HECTARE: 8,000
CROP YIELD: 90 quintals per hectare
HARVEST TIME: Mid-September
FERMENTATION: In stainless steel
ALCOHOL CONT. BY VOL.: 5.5%
TASTING NOTES: golden yellow colour. Intense, aromatic bouquet: soaring fragrance of citrus, candied fruit and subtle sage leaves. The palate is fat and fruity, at the same time very fresh, lively and appealing, shows consistent flavors of candied fruit and sage leaves.



PROSECCO DOC

GRAPES: Glera.
PRODUCTION ZONE: Veneto
SOIL: Gravelly, calcareous
AGE OF VINES: 7 years old
TRAINING SYSTEM: Guyot
VINES PER HECTARE: 4,500
CROP YIELD: 120 quintals per hectare
HARVEST TIME: September (approx. first ten days)
FERMENTATION: In stainless steel at 12° C (53.6° F)
VINIFICATION METHOD: Charmat/Martinotti at 10° C (50° F)
AGEING: In bottle
ALCOHOL CONT. BY VOL.: 11%
TASTING NOTES: Straw yellow colour. Floral and fruity bouquet. The palate is mellow, rich and flavorful, with fine and persistent perlage.



BARBERA D'ASTI DOCG

GRAPES: 100% Barbera
PRODUCTION ZONE: Monferrato hills, Alessandria, Piemonte. South-West exposure at altitudes between 250 and 400m. Limestone-clay soil.
VINEYARD Piemonte low Guyot trellis. Average age of vines 30 years. Planting density 4,000-4,500 vines/ha.
WINE MAKING: 5,600 Lt/ha. The grapes were hand harvested at the half of September. Fermented in stainless steel tanks at 25-30°C. Pressed when dry and racked to stainless steel tank for malo-lactic fermentation and 6 months ageing prior to bottling preparation.
TASTING NOTES: bright cherry red colour. Blackberry, cherry and plums bouquet. The palate is fresh, juicy red berry fruits. A good-bodied, easy drinking wine with a lively finish.
ALCOHOL: Alcohol 14,00 % vol, total acidity 5,60 g/l.



BARBARESCO DOCG

VARIETY: 100% Nebbiolo
PRODUCTION ZONE: Restricted area around Barbaresco.
SOIL: Clayey, calcareous
AGE OF VINES: 20-40 years old
TRAINING SYSTEM: Guyot
DENSITY: Around 4,500 per hectare
CROP YIELD: 5 tons per hectare
HARVEST TIME: October 5th-15th
VINIFICATION METHOD: Fermentation at 30° C
AGEING: 12-14 months in casks of Slavonian and French oak
Alcohol cont.: 14 % By Vol. Residual Sugar: 2.8 G/L
TASTING NOTES: Intense, deep ruby with garnet hues. Ample and complex bouquet, recalls spices, berry fruit and roses integrated by herbaceous notes. The palate is luscious, mouth-filling and elegant, smooth, round and persistent



BAROLO DOCG

VARIETY: 100% Nebbiolo
PRODUCTION ZONE: Barolo area (Cuneo)
SOIL: Calcareous, clayey, with high levels of magnesium
AGE OF VINES: 20 years old
TRAINING SYSTEM: Guyot
DENSITY: 4,000 vines per hectare
CROP YIELD: 5.5 tons per hectare
HARVEST TIME: End of September
VINIFICATION METHOD: Traditional, with fermentation in stainless steel
AGEING: 24 months in Slavonian oak barrels
Alcohol Cont.: 14% By Vol. Residual Sugar: 2 G/L
TASTING NOTES: Garnet colour with ruby red hues. The bouquet is ethereal and elegant, with hints of violet, rose, licorice and spices. The palate is full and at the same time fresh and elegant, intense and persistent, consistent aromas and flavors.