



FATTORIA SAN GIUSTO A RENTENNANO
Loc. San Giusto a Rentennano 53013 Gaiole in Chianti - Siena - Italy
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Percalo Igt 2005 Sangiovese di Toscana

Production: 18,104 75 cl bottles. 942 150cl magnums and 30 300cc double magnums

The winter was very cold and rainy with a lot of snow. Weather conditions were ideal during spring and summer and the situation was very promising until the end of the first ten of September. After that, heavy rain and very damp mornings rather reduced our expectations. However, thanks to a careful selection of grapes from our best vines, we have produced a notable wine which is intensely flavoured and elegant and suitable for aging.

Between 30 and 50 per cent of the grapes were removed from the vines during what is known as “the green harvest.”

Best between 2009 -2018 and beyond.

Should be served at 17 to 18°C

As the wine is unfiltered, there could be a slight deposit at the bottom of the bottle.





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