

## **FATTORIA SAN GIUSTO A RENTENNANO**

### **PERCARLO 2005**

- Red wine I.G.T. Toscana
- Grapes: Sangiovese 100% selected, bunch per bunch, from the best 8 hectares of our vineyards
- Harvest: 1 October 2005
- Yield per plant: 1 kg.
- Length of fermentation and maceration on the skins : 17 days
- Wood-ageing: 22 month in French barriques (Allier, Nevers) of 225 lit.
- Bottled: 6/11 March 2008;
- Production: n. 18.104 bottles of 75 cl; n.942 Magnum of 150 cl; n. 30 Double Magnum of 300 cl
- Analysis:
  - Alcohol: 14,02%
  - Sugar: 2,90 g/l
  - Acidity: 5,96 g/l
  - Net extracts: 29,1 g/l
  - pH: 3,34
  
- First produced in 1983
- Suitable for drinking: 2009/2018 and beyond