

# FATTORIA SAN GIUSTO A RENTENNANO

## PERCARLO 2006

- Red wine I.G.T. Toscana
- Grapes: Sangiovese 100% selected, bunch per bunch, from the best 8 hectares of our vineyards
- Harvest: 28 September - 01 October 2006
- Yield per plant: 1Kg
- Length of fermentation and maceration on the skins : 35 days
- Wood-ageing: 22 month in French barriques (Allier, Nevers) of 225 lit.
- Bottled: 10-12/03/2009
- Production: n. 17.656 bottles of 75 cl; n. 930 Magnum of 150 cl; n. 30 Double Magnum of 300 cl.
- Analysis: - Alchol: 14,95%
  - Sugar: 1,8 g/Lt
  - Acidity: 6,67 g/Lt
  - Net extracts: 30,8 g/Lt
  - pH: 3,22

First produced in 1983

Suitable for drinking: 2010/2019 and beyond