

FATTORIA SAN GIUSTO A RENTENNANO

PERCARLO 2010

- Red wine I.G.T. Toscana
- Grapes: Sangiovese 100% selected, bunch per bunch, from the best 8 hectares of our vineyards
- Harvest: 7th - 12th of October 2010
- Yield per plant: 0,80 kg.
- Length of fermentation and maceration on the skins : 34 days
- Wood-ageing: 22 months in French barriques (Allier, Nevers) of 225 litres and 500 litres
- Bottle ageing: 15 months
- Bottled: 11th -12th -13th March 2012
- Production: n. 15.168 bottles of 75 cl; n. 800 Magnum of 150 cl; n. 46 Double Magnum of 300 cl
- Analysis:- Alcohol: 15 %
 - Sugar: 1,20 g/l
 - Acidity: 6,6 g/l
 - Net extracts: 32,4 g/l
 - pH: 3,30

- First produced in 1983
- Suitable for drinking: 2014/2021 and beyond