

## FATTORIA SAN GIUSTO A RENTENNANO

### PERCARLO 2011

- Red wine I.G.T. Toscana
- Grapes: Sangiovese 100% selected, bunch per bunch, from the best 8 hectares of our vineyards
- Harvest: from 10<sup>th</sup> to 13<sup>th</sup> of September 2014 and from 28<sup>th</sup> of 30<sup>th</sup> September 2014
- Yield per plant: kg. 0,70
- Length of fermentation and maceration on the skins : 19 days
- Wood-ageing: 22 months in French barriques (Allier, Nevers) of 225 litres and 500 litres
- Bottle ageing: 15 months
- Bottled: 25<sup>th</sup> – 26<sup>th</sup> – 27<sup>th</sup> February 2014
- Production: n. 12.856 bottles of 75 cl; n. 500 Magnum of 150 cl; n. 38 Double Magnum of 300 cl
- Analysis:- Alcohol: 14,5 %
  - Sugar: 1 g/l
  - Acidity: 6,6 g/l
  - Net extracts: 34,5 g/l
  - pH: 3,33
  
- First produced in 1983
- Suitable for drinking: 2015/2025 and beyond