

FATTORIA SAN GIUSTO A RENTENNANO

PERCARLO IGT 2013 Organic

A year marked by heavy rainfall in springtime and early summer, the climate reverting to normal henceforth. Stable weather with pronounced temperature excursion during September prompted a well rounded phenolic ripening. A well timed thinning out of the grapes in July/August (discarding from 20 to 30 percent of total fruit load per vine) coupled to a later one at the end of August and during the first days of September (discarding from 10 to 15 percent of the remaining fruit load per vine) allowed all plants to overcome ripening imbalances brought about by bunch weight increase following the rains.

TECHNICAL DETAILS:

- Red wine I.G.T. Toscana
- Grapes: Sangiovese 100% selected, bunch per bunch, from the best 8 hectares of our vineyards
- Harvest: 3rd -4th and 9th 10th 11th 12th of October 2013
- Yield per plant: kg. 0,8
- Length of fermentation and maceration on the skins : 30 days
- Wood-ageing: 22 months in French barriques (Allier, Nevers) of 225 and 500 liters and barrel of 3000 litres
- Bottle ageing: 15 months
- Bottled: from 11th to 14th of April 2016
- Production: n. 15.343 bottles of 750 ml; n. 850 Magnum of 1500 ml; n. 70 Double Magnum of 3000 ml; n. 25 bottles of 5000 ml
- Analysis:- Alcohol: 14,02 %
 - Sugar: 1 g/l
 - Acidity: 6,49 g/l
 - Volatile Acidity: 0,67 g/l
 - Net extracts: 32,7 g/l
 - pH: 3,33
 - level sulphites: less than 100 mg per liter as required by organic laws.

- First produced in 1983
- Suitable for drinking: 2017/2027 and beyond