

FATTORIA SAN GIUSTO A RENTENNANO

PERCARLO IGT 2015

Organic

This, climatically, was an extraordinary year. Spring and early summer temperatures and rainfall were within the standard values; as from the beginning of July temperatures rose sharply, the weather remaining warm and sunny up to the 9th of August, when a heavy thunderstorm caused a sharp temperature drop. It then rained again twice during that month, the total amount received summing up to 100 mm of rain. During September and throughout harvest time the weather was fine; air and soil moisture was available in quantities sufficient to prevent any dehydration of the fruit.

The outcome is a grandly structured Percarlo, highly suited for prolonged ageing.

TECHNICAL DETAILS:

- Red wine I.G.T. Toscana
- Grapes: Sangiovese 100% selected, bunch per bunch, from the best 8 hectares of our vineyards
- Harvest: from 28th September to 6th October 2015
- Yield per plant: 1 Kg
- Length of fermentation and maceration on the skins : 38 days
- Wood-ageing: 22 months in French barriques (Allier, Nevers) of 225 and 500 liters and barrel of 3000 litres - new oak = 25%
- Bottle ageing: 15 months
- Bottled: from 10th of April to 13th of April 2018
- Production: n. 16.996 bottles of 750 ml; n. 1000 Magnum of 1500 ml; n. 138 Double Magnum of 3000 ml; n. 15 bottles of 5000 ml and n. 36 bottles of 6000 ml
- Analysis:- Alcohol: 15%
 - Sugar: < 1 g/l
 - Acidity: 5,89 g/l
 - Volatile Acidity: 0,70 g/l
 - Net extracts: 33,2 g/l
 - pH: 3,47
 - level sulphites: less than 100 mg per liter as required by organic laws.

First produced in 1983

Suitable for drinking: 2019/2029 and beyond

As this wine has been only lightly filtered. Some sediments may appear in the bottle.

