FATTORIA SAN GIUSTO A RENTENNANO

PERCARLO IGT 2016
Organic

A rather cold spring and abundant rainfall up to mid June; good weather conditions thereafter, with no peaks of excessive heat; steep temperature excursions in September, with moisture availability persisting in sufficient quantities.
Thinning out effected in one go, at the grapes' colour change completion, resulting in a 15 to 20 percent reduction of initial fruit load per vine.
Grapes ripened evenly and gradually giving a wine of notable depth, nicely balanced by the acidity level.

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 26th to 29th September 2016
- Yield per plant: kg. 1
- Length of fermentation and maceration on the skins : 38 days

Wood-ageing: 22 months in French oak tonneaux (Allier, Nevers) of 500 litres and barrel of 3000 litres - new oak = 25%

- Bottle ageing: 15 months
- Bottled: from 2nd to 5th April 2019
- Production: n. 18.268 bottles of 750 ml; n. 1000 Magnum of 1500 ml; n. 180 Double Magnum of 3000 ml; n. 15 bottles of 5000 ml and n. 50 bottles of 6000 ml
- Analysis:- Alcohol: 15%
  - Sugar: <1g/l
  - Acidity: 6.35 g/l
  - Volatile Acidity: 0.78 g/l
  - Net extracts: 33.2 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: 2020/2030 and beyond
As this wine has been only lightly filtered. Some sediments may appear in the bottle.