

FATTORIA SAN GIUSTO A RENTENNANO

PERCARLO IGT 2017

Organic

Little rain during spring and summer; very high temperature for about ten days at the beginning of August.

Over 150 mm of rain from the 6th to the 15th of September were beneficial in restoring adequate soil moisture and in rehydrating the grapes, which, henceforth, reverted to a steadier ripening course and eventually attained a satisfactory phenolic content. A late harvest, all seasonal events considered. Strict manual selection, both on field while harvesting and at the processing plant on the conveyor trays, was carried out in order to get rid of berries damaged by excessive heat and sun exposure. Thinning out carried out in two stages: approximately 20% of initial fruit load discarded in total, thereby steadying the initial somewhat irregular ripening. The wine achieves considerable harmony and concentration, with a good acidity level.

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 23rd to 30th September 2017
- Yield per plant: 0.7 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 9th to 11th June 2020
- Production: n. 13.302 bottles of 750 ml; n. 700 Magnum of 1500 ml; n. 100 Double Magnum of 3000 ml; n. 15 bottles of 5000 ml and n. 20 bottles of 6000 ml
- Analysis:- Alcohol: 15%
 - Sugar: 1.1 g/l
 - Acidity: 5.96 g/l
 - Volatile Acidity: 0.71 g/l
 - Net extracts: 32.5 g/l
 - pH: 3.36
 - 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.

