

FATTORIA SAN GIUSTO A RENTENNANO

LA RICOLMA 2008

- Red wine I.G.T. Toscana
- Grapes: Merlot 100%
- Harvest: 23-24 September 2008
- Yield per plant: 0,9 kg.
- Length of fermentation and maceration on the skins : 19 days
- Wood-ageing: 22 months in french barriques (Allier, Nevers) of 225 liters
- Bottled: 7-8 of February 2012
- Production: 4.852 bottles of 75 cl.; n. 200 Magnum of 150 cl.
- Analysis:
 - Alcohol: 14,96%
 - Sugar: 0,8 g/Lt
 - Acidity: 5,86 g/Lt
 - Net extracts: 33,6 g/Lt
 - pH: 3,42
- First produced in 1993
- Suitable for drinking: 2012/2021 and beyond