

FATTORIA SAN GIUSTO A RENTENNANO

LA RICOLMA IGT 2013

Organic Wine

A year marked by heavy rainfall in springtime and early summer, the climate reverting to normal henceforth. Stable weather with pronounced temperature excursions during September prompted a well rounded phenolic ripening.

This wine stands out for the balance it achieves between body structure and acidity and ranks amongst the very best vintages produced so far.



TECHNICAL DETAILS

- Red wine I.G.T. Toscana
- Grapes: Merlot 100%
- Harvest: from 1st to 3rd of October 2013
- Yield per plant: kg. 0,8
- Length of fermentation and maceration on the skins : 15 days
- Wood-ageing: 22 months in French oak barriques (Allier, Nevers) of 2,25 hl; 40% of the barriques are of new oak
- Bottled: 14th of January 2016
- Production: n. 4.990 bottles of 750 ml.; n. 275 Magnum of 1500 ml.; n. 12 Double Magnum of 3000 ml.

Analysis:

- Alcohol: 14,11 %
- Sugar: 1 g/Lt
- Acidity: 6,42 g/Lt
- Net extracts: 32,3 g/Lt
- pH: 3,37
- Yeast: native
- Sulphites level: less than 100 mg per litre as required by organic laws.

First vintage in bottle: 1993

Suitable for drinking: 2016/2025 and beyond

Serving temperature: 17°C

As the wine has been only lightly filtered some sediment may appear in the bottle.

WARNING:

Having noticed that our RICOLMA 2013 wine is undergoing a phase of arrested development in respect of its in-bottle maturing process, we hereby wish to bring the fact to your attention.

The said wine is best suited for prolonged ageing; nevertheless we would advise those of you who intend to consume in the near future to observe the following precautions, in order to savour it under the best possible conditions:

- 1) either pour the contents in a decanter and wait for some twenty minutes before drinking, or uncork the bottle a few hours in advance, having care to discard the small amount in the neck of the bottle;
- 2) make sure the wine is consumed at a temperature of 16 – 17 degrees centigrade.