

FATTORIA SAN GIUSTO A RENTENNANO

LA RICOLMA IGT 2014 Organic

A year marked by a very wet summer. Ripening, in spite of the adverse conditions, went on evenly, though at a slower rate than usual.

The following proved fundamental in achieving the final result:

- Relentless care in carrying out appropriate farming practices;
- Favourable weather conditions at harvest time (acceptable temperatures and limited air humidity levels).

Their combined effect made it possible to postpone harvesting to the first days of October.

This is a Ricolma of great texture, just slightly less concentrated and in need of ageing for its full appreciation than the former 2013.

TECHNICAL DETAILS:

- Red wine I.G.T. Toscana
- Grapes: Merlot 100%
- Harvest: 29th and 30th of September 2014 and 7st of October 2014
- Yield per plant: kg. 0,8
- Length of fermentation and maceration on the skins : 15 days
- Wood-ageing: 22 months in french barriques (Allier, Nevers) of 225 liters
- Bottled: 1st and 2nd of February 2017
- Production: n. 5.158 bottles of 750 ml.; n. 300 Magnum of 1500 ml.; n. 18 Double Magnum of 3000 ml
- Analysis:- Alcohol: 13,95 %
 - Sugar: 1 g/Lt
 - Acidity: 6,01 g/Lt
 - Volatile Acidity: 0,81 g/Lt
 - Net extracts: 31,5 g/Lt
 - pH: 3,36
 - level sulphites: less than 100 mg per liter as required by organic laws.
- First produced in 1993
- Suitable for drinking: 2017/2026 and beyond