

FATTORIA SAN GIUSTO A RENTENNANO

LA RICOLMA 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' color 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.

TECHNICAL DETAILS:

- Red wine I.G.T. Toscana
- Grapes: Merlot 100%
- Harvest: 23rd September 2016 – 11th October 2016
- Yield per plant: 0,8 Kg
- Length of fermentation and maceration on the skins : 15 days
- Wood-ageing: 22 months in french barriques (Allier, Nevers) of 225 liters
- Bottled: 12th March 2019
- Production: n. 4373 bottles of 750 ml.; n. 300 Magnum of 1500 ml.; n. 30 Double Magnum of 3000 ml
- Analysis:- Alcohol: 14,50%
 - Sugar: <1 g/Lt
 - Acidity: 6,42 g/Lt
 - Volatile Acidity: 0,82 g/Lt
 - Net extracts: 33 g/Lt
 - pH: 3,32
 - level sulphites: less than 100 mg per liter as required by organic laws.

First produced in 1993

Suitable for drinking: 2019/2028 and beyond

As this wine has been only lightly filtered. Some sediments may appear in the bottle.