

FATTORIA SAN GIUSTO A RENTENNANO

LA RICOLMA IGT 2018 Organic

A fairly rainy spring season, more so during May and June.

Even temperatures up to mid September -no peaks above the average registered - gave way to a ripening of slightly late beginnings, though steadily protracted.

Rather warm weather was experienced thereafter, with steep temperature excursions favouring a fast rounding up of the fruit.

The climate pattern was similar to that of year 2016, to the point that harvesting was carried out at the same time in both cases.

The resulting wine proves nicely fresh and concentrated.

Thinning out effected in two turns; approximately 40% of the initial spontaneous fruit load was discarded in total.

TECHNICAL DETAILS:

- Red wine I.G.T. Toscana
- Grapes: Merlot 100%
- Harvest: 21st and 22nd September 2018 - 3rd and 4th October 2018
- Yield per plant: 1 Kg
- Length of fermentation and maceration on the skins : 15 days
- Wood-ageing: 22 months in french barriques (Allier, Nevers) of 225 liters
- Bottled: 9th February 2021
- Production: n. 5.994 bottles of 750 ml, n.315 Magnum of 1500 ml , n.33 Double Magnum of 3000 ml
- Analysis:- Alcohol: 15%
 - Sugar: N.D. g/Lt
 - Acidity:5.87 g/Lt
 - Volatile Acidity: 0.75g/Lt
 - Net extracts: 30.6 g/Lt
 - pH:3.38
- level sulphites: less than 100 mg per liter as required by organic laws.

First produced in 1993

Suitable for drinking: 2020/2029 and beyond

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