

FATTORIA SAN GIUSTO A RENTENNANO

ROSATO IGT 2015

Organic Wine

A wine produced by blending together must extracted some 12 to 24 hours following the crushing process from vats respectively containing **Chianti Classico**, **Baroncole** (Chianti Riserva), **Percarlo** and **Ricolma** grapes of the year 2015 harvest.

The above described blend further enriched by a 10% addition to its volume of freshly crushed grapes, which were kept macerating in the liquid for up to 12 days.

Fermentation temperatures controlled so as not to exceed the 27 degrees centigrades limit.

Stirring and pumping operations carried out daily, as usual.

The outcome is a wine of strong rosy colouring, actually verging on an outright red hue, and of concentration within the acceptable average.

The bottles are packed in cases of twelve.



TECHNICAL DETAILS

- Red wine IGT Toscana
- Grapes: Sangiovese 93% - 5% Canaiolo – 2% Merlot
- Harvest: from 21st of September to 6th of October 2015
- Yield for vine: 1-1,4 kg
- Ageing: 5 months in inox tanks
- Bottled: 22nd of April 2016
- Production: n. 3.600 bottles of 750 ml
- Analysis:
- Alcohol: 14,90 %
- Sugar: 1,8 g/Lt
- Acidity: 6,11 g/Lt
- Net extract: 23,7 g/Lt
- pH: 3,42
- Sulphites level: less than 100 mg per Lt as required by organic laws

First vintage: 2015

Suitable for drinking: 2016

Serving temperature: 8-10°C

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