

FATTORIA SAN GIUSTO A RENTENNANO

FUORI MISURA IGT 2020 Organic Wine

A wine obtained from the hereunder described process; i.e. by:

- a) Blending the musts extracted, some 12 to 24 hours following the crushing, from vats containing Chianti Classico, Riserva, Percarlo and Ricolma grapes;
- b) On a smaller scale, by blending the above with what obtained by fermenting “in white” (that is: in the absence of peels) earlier harvested Merlot, Sangiovese and Canaiolo grapes.

It undergoes a slow fermentation at temperature not in excess of 23 degrees Celsius; freshly crushed grapes are added so as to increase by aprox. 15% the initial volume. A intensely bodied wine of dark rosy colouring and letting out fresh and fruity aromas. Best served at temperatures ranging from 7 to 8 degrees Celsius.

TECHNICAL DETAILS

- Red wine IGT Toscana
- Harvest: early September and in harvest time
- Yield for vine: 1.5 Kg
- Ageing: 5 months in inox tanks
- Bottled: 24th March 2021
- Production: n. 9.096 bottles of 750 ml
- Analysis:
 - Alcohol: 14 %
 - Sugar: 1.1 g/Lt
 - Acidity: 7.12 g/Lt
 - Net extract: 23.5 g/Lt
 - Volatile Acidity: 0.51 g/Lt
 - pH: 3.14
- Sulphites level: less than 100 mg per Lt as required by organiclaws

First vintage: 2015

Suitable for drinking: 2020

Serving temperature: 8-10°C

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