

FATTORIA SAN GIUSTO A RENTENNANO

VIN SAN GIUSTO 1999

- White dessert wine
- Grapes: Malvasia 93% - Trebbiano 7%
- Harvest: 23/26th September 1999
- Yield for vine: 1,5 kg
- Grapes dried on racks in a well ventilated ambience for 130 days
- Drop-pressed in horizontal press machine
- Yield of the must: 25%
- Ageing process: 6 years in small chestnut barrels of 40-50-70-120-180 lt. With addition of the "mother"*. The barrels are sealed and placed in lofts where they are subject to seasonal temperature change.
- Decanting process: 10th February 2006
- Decrease in volume while in barrel: 38%
- Filtration: drop by drop through Holland cloth*
- Scheduled to be bottled : May 2006
- Production previewed: 1.800 bottles of 50 cl
- Analysis:
 - Alcohol: 10,70%
 - Net extract: 81,6 g/Lt
 - pH : 3,66
 - Acidity: 5,74 g/Lt; volatile 1,11 g/Lt
 - Sugar : 425 g/Lt

First vintage in the bottle : 1979
Suitable for drinking: 2006/2020

* The mother is a deposit which forms at the bottom of the barrel and impregnates the staves. It is the primary source of the yeasts through the long fermentation process.

*As the wine has been only lightly filtered ,some deposit of organic matter may occur.