

# FATTORIA SAN GIUSTO A RENTENNANO

## VIN SAN GIUSTO 2000

- Sweet wine
- Grapes: Malvasia 93% - Trebbiano 7%
- Harvest: 18/20th September 1999
- Yield for vine: 1,5 kg
- Grapes dried on racks in a well ventilated ambience for 140 days
- Drop-pressed in horizontal press machine
- Yield of the must: 22%
- Ageing process: 6 years in small chestnut and oak 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: 15<sup>th</sup> February 2006
- Decrease in volume while in barrel: 38%
- Filtration: drop by drop through Holland cloth\*
- Scheduled to be bottled : May 2007
- Production previewed: 2.400 bottles of 37,5 cl
- Analysis:
  - Alcohol: 10,95%
  - Acidity: 6,91 g/Lt
  - Net extract: 80,5 g/Lt
  - Sugar : 365 g/Lt
  - pH : 3,40

Serving temperature : 10°C

First vintage in the bottle : 1979

Suitable for drinking: 2007/2021

\* 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.