

FATTORIA SAN GIUSTO A RENTENNANO

VIN SAN GIUSTO 2001

- White dessert wine
- Grapes: Malvasia 93% - Trebbiano 7%
- Harvest: 22-24 September 2001
- 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: 10/01/2008
- Decrease in volume while in barrel: 38%
- Filtration: drop by drop through Holland cloth*
- Bottled : 19/06/2008
- Production: n. 2.256 bt x 0,375 lt = 8,46 HL
- Analysis:
 - Alchol: 11,10% - Acidity:6,00 g/Lt;
 - Net extract: 66,00 g/Lt - Sugar : 389 g/Lt
 - pH: 3,65

First vintage in the bottle : 1979

Suitable for drinking: 2009/2023

* 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.