

FATTORIA SAN GIUSTO A RENTENNANO

VIN SAN GIUSTO 2002

- White dessert wine
- Grapes: Malvasia 93% - Trebbiano 7%
- Harvest: 29 September - 01 October 2002
- 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: 23%
- 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: 11/02/2009
- Decrease in volume while in barrel: 34%
- Filtration: drop by drop through Holland cloth*
- Bottled : 04/06/2009
- Production: n. 2.256 bt x 0,375 lt = 8,46 HL
- Analysis:
 - Alcohol: 11,10%
 - Acidity: 6,76 g/Lt;
 - Net extract: 71,70 g/Lt
 - Sugar : 418 g/Lt
 - pH: 3,68

First vintage in the bottle : 1979

Suitable for drinking: 2010/2024

* 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.