



FATTORIA SAN GIUSTO A RENTENNANO  
Loc. San Giusto a Rentennano 53013 Gaiole in Chianti - Siena  
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## Vin San Giusto 2002 sweet table wine

production 2,256 37,5 cl bottles

A fairly hot spring was followed by frequent rain until the harvest.

The grapes dried well and the wine is perhaps superior to the 2001 vintage.

The bunches of grapes on every vine were reduced by 30 to 40% during the green harvest.

This wine may be drunk between 2010-2023 and beyond.

Serve at 10° C.

This wine is filtered by allowing it to trickle drop by drop through a special Dutch cloth. As it ages a slight deposit might form.

No sulphur is added to this wine.

N.B. To enjoy our wines at their best they should be served at the right temperature and be left to breathe. On arrival they should be left to rest and be stored in the right way.

