

## FATTORIA SAN GIUSTO A RENTENNANO

### VIN SAN GIUSTO 2003

- White dessert wine
- Grapes: Malvasia 93% - Trebbiano 7% = Q.li 66
- Harvest: 4th September 2003
- 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: 21%
- 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: 20/02/2010
- Decrease in volume while in barrel: 48%
- Filtration: drop by drop through Holland cloth\*
- Bottled : 15/06/2010
- Production: n. 1.938 bt x 0,375 lt = HL 7,30
- Analysis:
  - Alcohol: 9,74%
  - Acidity: 5,34 g/Lt;
  - Net extract: 82,10 g/Lt
  - Sugar : 490 g/Lt
  - pH: 3,95

First vintage in the bottle : 1979

Suitable for drinking: 2011/2025

\* 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.