

## FATTORIA SAN GIUSTO A RENTENNANO

### VIN SAN GIUSTO 2007

- White dessert wine
- Grapes: Malvasia 93% - Trebbiano 7% = Q.li 75
- Harvest: from 10<sup>th</sup> to 14<sup>th</sup> of September 2007
- Yield for vine: kg 1,2
- Grapes dried on racks in a well ventilated ambience for 120 days
- Drop-pressed in horizontal press machine
- Yield of the must: 21 %
- Ageing process: 6 years in small chestnut and oak barrels of 60-75-120 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<sup>th</sup> of January 2014
- Decrease in volume while in barrel: 55%
- Filtration: drop by drop through Holland cloth\*
- Bottled : 18<sup>th</sup> of June 2014
- Production: n. 1.864 bt x 0,375 lt = HL 6,99
- Analysis:
  - Alcohol: 9,13%                      - Acidity: 5,18 g/Lt;
  - Net extract: 63,8 g/Lt - Sugar : 468 g/Lt
  - pH: 3,86

First vintage in the bottle : 1979

Suitable for drinking: 2015/2029 and beyond

\* 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.