

FATTORIA SAN GIUSTO A RENTENNANO

VIN SAN GIUSTO 2009

Highly concentrated and with high residual sugar content; these, however, well balanced by the acidity level.

A wine apt for an exceedingly long ageing period.

TECHNICAL DETAILS:

- White dessert wine
- Grapes: Malvasia 92% - Trebbiano 8% = Q.li 73
- Harvest: from 17th to 22nd of September 2009
- Yield for vine: 1 – 1,3 kg
- Grapes dried on racks in a well ventilated ambience for 150 days
- Drop-pressed in horizontal press machine
- Yield of the must: 20 %
- 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: 14th of January 2016
- Decrease in volume while in barrel: 55%
- Filtration: drop by drop through Holland cloth*
- Bottled : 24th of June 2016
- Production: n. 1.843 bottles of 375 ml = HL 6,91
- Analysis:
 - Alcohol: 9,32% - Acidity: 5,65 g/Lt;
 - Net extract: 67,6 g/Lt - Volatile Acidity : 1,48 g/Lt
 - Sugar : 476 g/Lt
 - pH: 3,80
 - This wine contains no added sulfites.

First vintage in the bottle : 1979

Suitable for drinking: 2017/2031 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.