

FATTORIA SAN GIUSTO A RENTENNANO

VIN SAN GIUSTO 2010

Very concentrated with a high residual sugar content, this last finely balanced by the acidity feature.

A wine meant for an extremely prolonged ageing period. The best serving temperature is 7° – 8°.

TECHNICAL DETAILS:

- White dessert wine
- Grapes: Malvasia 92% - Trebbiano 8% = Q.li 54
- Harvest: from 19th to 22nd of September 2010
- Yield for vine: 1 – 1,3 kg
- Grapes dried on racks in a well ventilated ambience for 110 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 2017
- Decrease in volume while in barrel: 45%
- Filtration: drop by drop through Holland cloth*
- Bottled : 30th of June 2016
- Production: n. 2.282 bottles of 375 ml = HL 8,55
- Analysis:
 - Alcohol: 9,50%
 - Acidity: 6,69 g/Lt;
 - Net extract: 53,5 g/Lt
 - Volatile Acidity : 1,48 g/Lt
 - Sugar : 445 g/Lt
 - pH: 3,64

This wine contains no added sulfites.

First vintage in the bottle : 1979

Suitable for drinking: 2018/2032 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.