

FATTORIA SAN GIUSTO A RENTENNANO

VIN SAN GIUSTO 2011

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

A wine meant for an extremely protracted ageing period.

Best serving temperature: 7 to 8 degrees Celsius.

TECHNICAL DETAILS:

- White dessertwine
- Grapes: Malvasia 90% - Trebbiano 10% = Q.li 71
- Harvest: from 1st to 5th of September 2011
- Yield for vine: 1 Kg
- Grapes dried on racks in a well ventilated ambience for 80 days
- Drop-pressed in horizontal press machine
- Yield of the must: 25%
- Ageing process: 6 years in small chestnut and oak barrels of 50-60-75-100-120-200 lt. With addition of the "mother"*.
The barrels are sealed and placed in lofts where they are subject to seasonal temperature change.
- Decanting process: 10th November 2017
- Decrease in volume while in barrel: 45%
- Filtration: drop by drop through Holland cloth*
- Bottled : 15th of June 2018
- Production: n. 2024 bottles of 375 ml , each single bottle in an elegant casing of its own, then packaged three at a time in larger box.
- Analysis:
 - Alcohol: 9,5% - Acidity: 6,21 g/Lt;
 - Net extract: 58,2 g/Lt - Volatile Acidity : 1,37 g/Lt
 - Sugar : 410 g/Lt
 - pH: 3,58
 - This wine contains no added sulfites.

First vintage in the bottle : 1979

Suitable for drinking: 2019/2033 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.