

# FATTORIA SAN GIUSTO A RENTENNANO

## VIN SAN GIUSTO 2012

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 dessert wine
- Grapes: Malvasia 90% - Trebbiano 10% = Q.li 81
- Harvest: from 17<sup>th</sup> to 19<sup>th</sup> September 2012
- Yield for vine: kg 1,3
- Grapes dried on racks in a well ventilated ambience for 120 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: 23-01-2019
- Decrease in volume while in barrel: 55%
- Filtration: drop by drop through Holland cloth\*
- Bottled : 28 June 2019
- Production: n. 2366 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: 6.98 g/Lt;
  - Net extract: 460.1 g/Lt - Volatile Acidity : 1.8 g/Lt
  - Sugar : 400 g/Lt
  - pH: 3.47
  - This wine contains no added sulfites.

First vintage in the bottle : 1979

Suitable for drinking: 2020/2034 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.