FATTORIA SAN GIUSTO A RENTENNANO

VIN SAN GIUSTO 2013 WHITE DESSERT WINE IGT

Spring and summer were rather droughty, but abundant rain at the end of August was decisive in rehydrating the grapes and therefore in allowing for proper phenolic ripening. A highly concentrated wine; sugar residues also on the high side, but nicely balanced out by the acidity level. A wine most apt for prolonged ageing; best served at temperatures ranging from 7 to 8 degrees Celsius. Our advice is to enjoy it accompanied by Taleggio type or herbs enriched cheeses, *patè de fois gras*, unsweetened chocolate..

Each bottle positioned in an elegant casing of its own; bottles are then packed three at a time in a larger carton container.

TECHNICAL DETAILS:

- White dessertwine
- Grapes: Malvasia 92% Trebbiano 8% = Q.li 76
- Harvest: from 17th to 19th September 2012
- Yield for vine: 1.6 Kg
- Grapes dried on racks in a well ventilated ambience for 140 days
- Drop-pressed in horizontal press machine
- Yield of the must: 20%
- Ageing process: 6 years in small chestnut an oak barrels of variable capacity from 50 to 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: 40%
- Filtration: drop by drop through Holland cloth*
- Bottled : 30th June 2020
- Production: n. 2.270 bottles of 375 ml (HL 8.51), each single bottle in an elegant casing of its own, then packaged three at a time in larger box.
- Analysis:
 - Alchol: 9.5% Acidity: 6.20 g/Lt;
 - Net extract: 85.4 g/Lt Volatile Acidity : 1.68 g/Lt
 - Sugar : 455 g/Lt
 - pH: 3.93
 - This wine contains no added sulfites.

First vintage in the bottle : 1979

Suitable for drinking: 2021/2035 and beyond

Service temperature: $7-8^{\circ}$ C

* 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.