

FATTORIA SAN GIUSTO A RENTENNANO

VIN SAN GIUSTO 2014 WHITE DESSERT WINE IGT

Spring and summer were rather rainy and ripening therefore on average late. Painstaking care during the seasonal development stages, coupled to successive thinning-out turns, allowed for a good quality of the Malvasia and Trebbiano grapes. Smallish in quantity, the wine nevertheless shows features comparable to those of the best preceding vintages and is apt for a very long ageing period indeed.

Better served at 7 to 8 degrees Celsius; we advise to enjoy it in combination with Taleggio type or herbs enriched cheeses, liver *patées*, (N:B:: check the french spelling) or bitter 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 18th to 20th September
- Yield for vine: 1 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 and 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: 30th June 2020
- Decrease in volume while in barrel: 20%
- Filtration: drop by drop through Holland cloth*
- Bottled : 29th June 2021
- Production: n. 1.098 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:
 - Alcohol: 9.5%
 - Acidity: 6.8 g/Lt;
 - Net extract: 85.4 g/Lt
 - Volatile Acidity : 1.72 g/Lt
 - Sugar : 434 g/Lt
 - pH: 3.77
 - This wine contains no added sulfites.

First vintage in the bottle : 1979

Suitable for drinking: 2022/2036 and beyond

Service temperature: 7-8° 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.