

# FATTORIA SAN GIUSTO A RENTENNANO

## VIN SAN GIUSTO 2015 WHITE DESSERT WINE IGT

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:: chck 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 15<sup>th</sup> to 17<sup>th</sup> September 2015
- Yield for vine: 1,3 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: 30<sup>th</sup> December 2021
- Decrease in volume while in barrel: 40%
- Filtration: drop by drop through Holland cloth\*\*
- Bottle ageing: 18 months
- Bottled: 21<sup>st</sup> July 2022
- Production: n. 2734 bottles of 375 ml (HL 10,25), each single bottle in an elegant casing of its own, then packaged three at a time in larger box.
- Analysis:
  - Alchol: 9.5%
  - Acidity: 5,89 g/Lt;
  - Net extract: 528,8 g/Lt - Volatile Acidity\*\*\*: 1,76 g/Lt
  - Sugar: 466 g/Lt
  - pH: 3,94
  - This wine contains no added sulfites.

First vintage in the bottle: 1979

Suitable for drinking: 2023/2037 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.

\*\*\*the high volatile acidity is characteristic of the oxidative process with which Vin San Giusto matures and is identified organoleptically with a slight acidic tone, essential to "degrease" and finish the tasting