

# FATTORIA SAN GIUSTO A RENTENNANO

## PERCARLO IGT 2014 Organic

A year marked by an exceptionally rainy summer. Ripening, in spite of the adverse conditions, developed evenly, if at a somewhat slower rate than usual.

Fundamental in achieving the impressive final result were:

- relentless care in carrying out appropriate farming practices;
- favourable weather conditions at harvest time (acceptable temperatures and limited air humidity levels)

The combined effect of both the above mentioned factors allowed for:

- harvest postponement until when the water content stored up in excess by the grapes was reduced to acceptable levels;
- the strictest grapes selection possible under the circumstances.

### TECHNICAL DETAILS:

- Red wine I.G.T. Toscana
- Grapes: Sangiovese 100% selected, bunch per bunch, from the best 8 hectares of our vineyards
- Harvest: from 3<sup>rd</sup> to 9<sup>th</sup> of October 2014
- Yield per plant: kg. 0,8
- Length of fermentation and maceration on the skins : 34 days
- Wood-ageing: 22 months in French barriques (Allier, Nevers) of 225 and 500 liters and barrel of 3000 litres
- Bottle ageing: 15 months
- Bottled: from 18<sup>th</sup> to 21<sup>st</sup> of April 2017
- Production: n. 13.197 bottles of 750 ml; n. 550 Magnum of 1500 ml; n. 50 Double Magnum of 3000 ml; n. 20 bottles of 5000 ml
- Analysis: - Alcohol: 15%
  - Sugar: <1 g/l
  - Acidity: 6,11g/l
  - Volatile Acidity: 0,71 g/l
  - Net extracts: 32,6 g/l
  - pH: 3,46
- level sulphites: less than 100 mg per liter as required by organic laws.
- First produced in 1983
- Suitable for drinking: 2018/2028 and beyond
- As this wine is only lightly filtered, some sediment may appear in the bottle
- Serving temperature 17°