

FATTORIA SAN GIUSTO A RENTENNANO

LA RICOLMA IGT 2015 Organic

This, climatically, was an extraordinary year. Springtime and early summer temperatures and rainfall were within the standard values; as from the first days of July temperatures rose sharply and the weather remained warm and sunny up to the 9th of August, when a heavy thunderstorm caused a sharp temperature drop. It then rained twice again during the same month, the total amount of rain received summing up to 100 mm. During September and throughout harvest time the weather was fine; air and soil moisture were available in quantities sufficient to prevent the fruit from suffering any dehydration problem.

TECHNICAL DETAILS:

- Red wine I.G.T. Toscana
- Grapes: Merlot 100%
- Harvest: 21st and 22nd of September 2015
- Yield per plant: kg. 0,8
- Length of fermentation and maceration on the skins : 17 days
- Wood-ageing: 22 months in french barriques (Allier, Nevers) of 225 liters
- Bottled: 17th of January 2018
- Production: n. 5.420 bottles of 750 ml.; n. 330 Magnum of 1500 ml.; n. 30 Double Magnum of 3000 ml
- Analysis:- Alcohol: 14,50 %
 - Sugar: <1 g/Lt
 - Acidity: 5,96 g/Lt
 - Volatile Acidity: 0,77 g/Lt
 - Net extracts: 32,1 g/Lt
 - pH: 3,45
 - level sulphites: less than 100 mg per liter as required by organic laws.

- First produced in 1993
- Suitable for drinking: 2018/2026 and beyond
- As this wine is only lightly filtered, some sediment may appear in the bottle As this wine
- Serving temperature 17°