

## **FATTORIA SAN GIUSTO A RENTENNANO**

### **PERCARLO 2004**

- Red wine I.G.T. Toscana
- Grapes: Sangiovese 100% selected from the best 7 hectares of our vineyards
- Harvest: 8/12 October 2004
- Yield per plant: 1 kg.
- Length of fermentation and maceration on the skins : 18 days
- Wood-ageing: 22 month in French barriques (Allier, Nevers) of 225 lit.
- Bottled: 21/24 february 2006;
- Production: n. 17.036 bottles of 75 cl; n.960 Magnum of 150 cl; n. 30 Double Magnum of 300 cl = 135,10 hl
- Analysis:
  - Alcohol: 14,65%
  - Sugar: 0,32 g/l
  - Acidity: 6,08 g/l
  - Net extracts: 29,95 g/l
  - pH: 3,28
  
- First produced in 1983
- Suitable for drinking: 2007/2016 and beyond