

FATTORIA SAN GIUSTO A RENTENNANO

PERCARLO 2007

- Red wine I.G.T. Toscana
- Grapes: Sangiovese 100% selected, bunch per bunch, from the best 8 hectares of our vineyards
- Harvest: 24th /25th September 2007 and 1st October 2007
- Yield per plant: 1 kg.
- Length of fermentation and maceration on the skins : 35 days
- Wood-ageing: 22 months in French barriques (Allier, Nevers) of 225 lit.
- Bottled: 16th-17th-18th March 2010
- Production: n. 18.104 bottles of 75 cl; n.1000 Magnum of 150 cl; n. 50 Double Magnum of 300 cl
- Analysis:- Alcohol: 14,69%
 - Sugar: 1 g/l
 - Acidity: 6,04 g/l
 - Net extracts: 32,8 g/l
 - pH: 3,34

- First produced in 1983
- Suitable for drinking: 2011/2020 and beyond