

FATTORIA SAN GIUSTO A RENTENNANO

PERCARLO 2008

- Red wine I.G.T. Toscana
- Grapes: Sangiovese 100% selected, bunch per bunch, from the best 8 hectares of our vineyards
- Harvest: 23/09 – 08/10/2008
- Yield per plant: 0,8 kg.
- Length of fermentation and maceration on the skins : 34 days
- Wood-ageing: 22 months in French barriques (Allier, Nevers) of 225 lit.
- Bottle ageing: 15 months
- Bottled: 28-29-30-31/03/2011
- Production: n. 16.416 bottles of 75 cl; n.900 Magnum of 150 cl; n. 40 Double Magnum of 300 cl
- Analysis:- Alcohol: 14,95%
 - Sugar: 0,7 g/l
 - Acidity: 6,53 g/l
 - Net extracts: 36,6 g/l
 - pH: 3,31

- First produced in 1983
- Suitable for drinking: 2012/2021 and beyond