

FATTORIA SAN GIUSTO A RENTENNANO

PERCARLO IGT 2018

Organic

A fairly rainy spring season, more so during May and June. Even temperatures up to mid September -no peaks above the average registered - gave way to a ripening of slightly late beginnings, though steadily protracted. Rather warm weather was experienced thereafter, with steep temperature excursions favouring a fast rounding up of the fruit. The climate pattern was similar to that of year 2016, to the point that harvesting was carried out at the same time in both cases. The resulting wine proves nicely fresh and concentrated. Thinning out effected in two turns; approximately 40% of the initial spontaneous fruit load was discarded in total.

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 26th to 29th September 2018 and 5th October 2018
- Yield per plant: 1 Kg
- Length of fermentation and maceration on the skins : 38 days
Wood-ageing: 22 months in French barriques (Allier, Nevers) of 225 and 500 liters and barrel of 3000 litres - new oak = 25%
- Bottle ageing: 15 months
- Bottled: from 1st to 3rd of June 2021
- Production: n. 18,352 bottles of 750 ml; n. 1,100 Magnum of 1500 ml; n. 220 Double Magnum of 3000 ml; n. 60 bottles of 5000 ml and n. 55 bottles of 6000 ml
- Analysis:- Alcohol: 15%
 - Sugar: <1 g/l
 - Acidity: 5.71 g/l
 - Volatile Acidity: 0.64 g/l
 - Net extracts: 30.3 g/l
 - pH: 3.48
 - level sulphites: less than 100 mg per liter as required by organic laws.

First produced in 1983

Suitable for drinking: 2021/2030 and beyond

As this wine has been only lightly filtered. Some sediments may appear in the bottle.