

FATTORIA SAN GIUSTO A RENTENNANO

FUORI MISURA IGT 2016 Organic Wine

A wine produced by blending together must extracted some 12 to 24 hours following the crushing process from vats containing Chianti Classico, Riserva, Percarlo and Ricolma grapes.

It undergoes a slow fermenting process at temperatures not in excess of 25 degrees centigrade; freshly crushed grapes are added so as to increase by around 15 percent its initial volume.

An intensely bodied win of a dark rosy colouring, giving out fresh and fruity aromas.

TECHNICAL DETAILS

- Red wine IGT Toscana
- Grapes: Sangiovese 93% - 5% Canaiolo – 2% Merlot
- Harvest: from 22nd of September to 6th of October 2016
- Yield for vine: 1-1,4 kg
- Ageing: 5 months in inox tanks
- Bottled: 28th of March 2017
- Production: n. 4.274 bottles of 750 ml
- Analysis:
 - Alcohol: 14,51 %
 - Sugar: 3 g/Lt
 - Acidity: 6,91 g/Lt
 - Volatile Acidity: 0,59 g/Lt
 - pH: 3,23
- Sulphites level: less than 100 mg per Lt as required by organic laws

First vintage: 2015

Suitable for drinking: 2017

Serving temperature: 8-10°C

As the wine has been only lightly filtered some sediment may appear in the bottle.