

FATTORIA SAN GIUSTO A RENTENNANO

FUORI MISURA IGT 2018 Organic Wine

A wine produced by blending the 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 centigrades; freshly crushed grapes are added so as to increase by around 15 per cent its initial volume. An intensely bodied wine of a dark rosy colouring, giving out fresh and fruity aromas.

Best served at temperatures ranging from 7 to 8 degrees Celsius.

TECHNICAL DETAILS

- Red wine IGT Toscana
- Grapes: Sangiovese 93% - 5% Canaiolo – 2% Merlot
- Harvest: from 22nd of September to 6th of October 2018
- Yield for vine: 1 Kg
- Ageing: 5 months in inox tanks
- Bottled: 17th of April 2019
- Production: n. 7400 bottles of 750 ml
- Analysis:
 - Alcohol: 14 %
 - Sugar: 2,1 g/Lt
 - Acidity: 6,68 g/Lt
 - Volatile Acidity: 0,45 g/Lt
 - pH: 3,18
- Sulphites level: less than 100 mg per Lt as required by organiclaws

First vintage: 2015

Suitable for drinking: 2019

Serving temperature: 8-10°C

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