

# **FATTORIA SAN GIUSTO A RENTENNANO**

## **FUORI MISURA IGT 2019 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 centigrade; 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: 25<sup>th</sup> – 28<sup>th</sup> September 2019
- Yield for vine: 1 Kg
- Ageing: 5 months in inox tanks
- Bottled: 20<sup>th</sup> March 2020
- Production: n. 8.200 bottles of 750 ml
- Analysis:
  - Alcohol: 14%
  - Sugar: <1 g/Lt
  - Acidity: 7.07 g/Lt
  - Net extract: 22.9 g/Lt
  - Volatile Acidity: 0.35 g/Lt
  - pH: 3.16
- Sulphites level: less than 100 mg per Lt as required by organic laws

First vintage: 2015

Suitable for drinking: 2020

Serving temperature: 8-10°C

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