

FATTORIA SAN GIUSTO A RENTENNANO

FUORI MISURA IGT 2021 Organic Wine

A wine obtained from:

- in larger part musts extracted from Chianti Classico, riserva, Percarlo, Ricolma vats within 12 to 24 hours since the introduction of the respective crushed grapes therein;
- to a lesser extent from early harvested merlot, Sangiovese and Canaiolo grapes, fermented “in white”

(i.e.: not allowing for maceration by removal of the peels).

It ferments slowly at temperatures not in excess of 23 degrees Celsius, crushed grapes (peels and all) being added in a quantity roughly equal to 15% of the initial volume.

An intensely bodied wine of dark rosy colouring giving out fresh and fruit aromas, best served at temperatures ranging from 7 to 8 degrees Celsius.

TECHNICAL DETAILS

- Red wine IGT Toscana
- Harvest: early September and in harvest time
- Yield for vine: 1.5 Kg
- Ageing: 5 months in inox tanks
- Bottled: 7th March 2022
- Production: n. 9.912 bottles of 750 ml
- Analysis:
 - Alcohol: 14 %
 - Sugar: 1.4 g/Lt
 - Acidity: 7.19 g/Lt
 - Net extract: 23.4 g/Lt
 - Volatile Acidity: 0.41 g/Lt
 - pH: 3.07
- Sulphites level: less than 100 mg per Lt as required by organic laws

First vintage: 2015

Suitable for drinking: 2021

Serving temperature: 8-10°C

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