

FATTORIA SAN GIUSTO A RENTENNANO

VINSANGIUSTO IGT 2008

Very concentrated with a high residual sugar content, this last finely balanced by the acidity feature.

A wine meant for an extremely prolonged ageing period.

Each bottle in its own carton casing and then packaged three at a time in a larger box.



TECHNICAL DETAILS

- White dessert wine
- Grapes: Malvasia 92% - Trebbiano 8% = Q.li 65
- Harvest: from 16th to 22nd of September 2008
- Yield for vine: 1 – 1,4 kg
- Grapes dried on racks in a well ventilated ambience for 140 days
- Drop-pressed in horizontal press machine
- Yield of the must: 22 %
- Ageing process: 6 years in small chestnut and oak barrels of 60-75-120 Lt. with addition of the “mother”*.
- The barrels are sealed and placed in lofts where they are subject to seasonal temperature change
- Decanting process: 9th of February 2015
- Decrease in volume while in barrel: 35%
- Filtration: drop by drop through Holland cloth*
- Bottled : 30th of June 2015
- Production: n. 2.340 bottles of 375 ml = HL 8,77
- Analysis:
- Alcohol: 9,22%
- Acidity: 6,42 g/Lt;
- Net extract: 62 g/Lt
- Sugar : 478 g/Lt
- pH: 3,80
- Yeast : native
- This wine contains no added sulphites.

First vintage in the bottle : 1979

Suitable for drinking: 2016/2030 and beyond

Serving temperature: 8-10°C

* The mother is a deposit which forms at the bottom of the barrel and impregnates the staves. It is the primary source of the yeasts through the long fermentation process.

*As the wine has been only lightly filtered, some deposit of organic matter may occur.