

# FATTORIA SAN GIUSTO A RENTENNANO

## PERCARLO IGT 2021

### Organic

Spring and Summer time were somewhat on the dry side. April and May were marked by significantly low temperatures. June, July and the first half of August on the other hand, saw the temperatures rapidly increasing over the seasonal average. In September we had some moderate rainfalls with a good temperature range. Such favourable conditions have allowed a slow and regular ripening of the grapes. All in all, a vintage of great concentration, intensely fruited and apt for prolonged ageing.

#### TECHNICAL DETAILS:

- Red wine I.G.T. Toscana
- Grapes: Sangiovese 100% selected, bunch per bunch, from the best 10 hectares of our vineyards
- Harvest: from 29<sup>th</sup> September to 12<sup>th</sup> October 2021
- Yield per plant: 0,8-1 Kg
- Length of fermentation and maceration on the skins: 38 days  
Wood-ageing: approximately 22 months in 30 HL barrels and 500 liter French tonneaux of 1st, 2nd and 3rd passage.
- Bottle ageing: 15 months
- Bottled: since 27<sup>th</sup> to 29<sup>th</sup> March 2024
- Production: n. 18.528 bottles of 750 ml; n. 900 Magnum of 1500 ml; n. 150 Double Magnum of 3000 ml; n. 50 bottles of 5000 ml and n. 40 bottles of 6000 ml
- Analysis:- Alcohol: 15%
  - Sugar: 1,1 g/l
  - Acidity: 6,27 g/l
  - Volatile Acidity: 0,75 g/l
  - Net extracts: 30,7 g/l
  - pH: 3,31
  - level sulphites: less than 100 mg per liter as required by organic laws.

First produced in 1983

Suitable for drinking: 2025/2034 and beyond

As this wine has been only lightly filtered. Some sediments may appear in the bottle.