

FATTORIA SAN GIUSTO A RENTENNANO PERCARLO 2017



WINE INTRODUCTION

There was little rain during spring and summer; with very high temperatures for about ten days at the beginning of August. Over 150mm of rain, received from 6th to the 15th of September, were beneficial in restoring adequate soil moisture and in rehydrating the grapes, which thereafter reverted to a steadier ripening course, and eventually attained a satisfactory phenolic content. A late harvest, all season events considered.

WINEMAKER VINTAGE DESCRIPTION

Percarlo is San Giusto's most renowned bottling, made from 100% estate grown sangiovese grapes, especially selected bunch by bunch, from the best zones of our vineyards, which have a low yield of 1 kg grapes per vine. The grapes are usually matured to an extra degree of ripeness.

WINEMAKING NOTE

Strict manual selection, both on field while harvesting and the processing plant on the conveyor trays, were carried out in order to get rid of berries damaged by excessive heat and sun exposure. Fermentation and maceration take place using natural yeasts in enameled concrete vats for as long as 35 days. Percarlo is aged in French oak barrels for 20-22 months and kept in bottled for another 18 months before being released. It is a wine with long ageing potential and a robust expression of San Giusto a Rentennano's terroir.

APPEARANCE, AROMA AND TASTING NOTE

Intensely ruby red in colour, the complex aromas combine morello cherry, blood orange, licorice and Mediterranean herbs. The palate is intense, elegant, well-structured and fully balanced.

WINE INFORMATION

Country:	Italy
Region:	Tuscany
Sub Region:	Gaiole in Chianti
Wine Type:	Red Wine
Producer:	Fattoria San Giusto a Rentennano
Wine Name:	Percarlo
Vintage:	2017
Principle Grape (%):	Sangiovese (100)
Winemaker Name:	Luca Martini di Cigala
Organic Wine:	Yes
ABV (%):	15.00%
Acid (g/L):	5.96
pH:	3.36
Bottle Size:	75cl
Case/Pack Size:	6x75cl

WINE AWARDS

Vinous:	97 points
Wine Advocate:	94 points