

# FATTORIA SAN GIUSTO A RENTENNANO VIN SAN GIUSTO 2013

## WINE INTRODUCTION

Spring and summer were rather droughty, but abundant rain at the end of August was decisive in rehydrating the grapes and therefore in allowing for proper phenolic ripening. A highly concentrated wine; sugar residues also on the high side, but nicely balanced out by the acidity level.

## WINEMAKER VINTAGE DESCRIPTION

This sweet wine is made from 92% Malvasia and 8% Trebbiano grapes, hand-picked when perfectly mature, and dried on racks in a well ventilated room for approximately 140 days. After the grapes are pressed, the must is sealed in small chestnut barrels, which are placed in lofts where they are subject to seasonal temperature change. Here the wine ferments and develops slowly over a six year period, during which time 40% evaporates, which accounts for its extraordinary concentration. Before bottling, the wine is filtered, drop by drop, through Holland cloth.

## APPEARANCE, AROMA AND TASTING NOTE

A wine most apt for prolonged ageing, this is best served at temperatures ranging from 7 to 8 degrees Celsius. Our advice is to enjoy it accompanied by Taleggio type or herbs enriched cheeses, patè de fois gras, unsweetened chocolate.



## WINE INFORMATION

Country:	Italy
Region:	Tuscany
Sub Region:	Gaiole in Chianti
Wine Type:	Dessert wine
Producer:	Fattoria San Giusto a Rentennano
Wine Name:	Vin San Giusto
Vintage:	2013
Principle Grape (%):	Malvasia (92)
Secondary Grape (%):	Trebbiano (8)
Winemaker Name:	Luca Martini di Cigala
Organic Wine:	Yes
ABV (%):	9.50%
Acid (g/L):	6.20
pH:	3.93
Bottle Size:	37.5cl
Case/Pack Size:	6x37.5cl

## WINE AWARDS

Wine Advocate:	96 points
Vini Buoni d'Italia:	Corona

