

FATTORIA SAN GIUSTO A RENTENNANO

Riserva Le Baròncole 2003

- Chianti Classico D.O.C.G. Le Baròncole red wine
- Grapes: Sangiovese 97% - Canaiolo 3%
- Harvest: 23/26 September 2003
- Yield per plant: 1 kg
- Length of fermentation and maceration on the skins : 13 days
- Wood-ageing: 20 month in oak barrels of 10,7,5,3 hl capacity and French barriques of 2,25 hl
- Scheduled to be bottle: 1-2 february 2006
- Production: n. 11.020 bottles of 75 cl = 82,65 hl
- Analysis:
 - Alcohol: 14,75%
 - Sugar: 0,17 g/Lt
 - Acidity: 5,63 g/Lt
 - Net extracts: 31,8 g/Lt
 - pH: 3,51
- First vintage of Riserva in bottle: 1975; First vintage of Le Baròncole in bottle 2000
- Suitable for drinking: 2006/2012