

FATTORIA SAN GIUSTO A RENTENNANO

Riserva Le Baròncole 2004

- Chianti Classico D.O.C.G. Le Baròncole red wine
- Grapes: Sangiovese 97% - Canaiolo 3%
- Harvest: 29 September – 15 October 2004
- Yield per plant: 1,2 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: 8-9 february 2007
- Production: n. 9.860 bottles of 75 cl = 73,95 hl
- Analysis: - Alcohol: 14,04%
 - Sugar: 0,29 g/Lt
 - Acidity: 5,90 g/Lt
 - Net extracts: 29,25 g/Lt
 - pH: 3,31
- First vintage of Riserva in bottle: 1975; First vintage of Le Baròncole in bottle 2000
- Suitable for drinking: 2007/2013