

FATTORIA SAN GIUSTO A RENTENNANO

Riserva Le Baròncole 2005

- Classico D.O.C.G. Le Baròncole red wine
- Grapes: Sangiovese 97% - Canaiolo 3%
- Harvest: 23/30 September 2005
- Yield per plant: 1,2 kg
- Length of fermentation and maceration on the skins : 15 days
- Wood-ageing: 20 month in oak barrels of 10,7,5,3 hl capacity and french barriques of 2,25 hl
- Bottled: 13-14 february 2008
- Production: n. 10.640 bottles of 75 cl = 79,80 hl
- Analysis:- Alcohol: 14,48%
 - Sugar: 1,4 g/Lt
 - Acidity: 5,91 g/Lt
 - Net extracts: 31,4 g/Lt
 - pH: 3,32
- First vintage of Riserva in bottle: 1975; First vintage of Le Baròncole in bottle 2000
- Suitable for drinking: 2008/2014