

FATTORIA SAN GIUSTO A RENTENNANO

Riserva Le Baròncole 2006

- Classico D.O.C.G. Le Baròncole red wine
- Grapes: Sangiovese 97% - Canaiolo 3%
- Harvest: 02-12 October 2006
- 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: 27/01/2009 - 28/01/2009
- Production: n. 10.664 bottles of 75 cl
- Analysis:- Alcohol: 14,43%
 - Sugar: 3,23 g/Lt
 - Acidity: 6,19 g/Lt
 - Net extracts: 29,2 g/Lt
 - pH: 3,29
- First vintage of Riserva in bottle: 1975; First vintage of Le Baròncole in bottle 2000
- Suitable for drinking: 2009/2015