



FATTORIA SAN GIUSTO A RENTENNANO
Loc. San Giusto a Rentennano 53013 Gaiole in Chianti - Siena - Italy
Tel.: 0039-(0)577 747121 Fax: 0039-(0)577 747109 Email: info@fattoriasangiusto.it

Chianti Classico Riserva Le Baròncole Docg 2006

Production: 4,976 75cl bottles

During spring and summer we enjoyed average rainfall and temperatures.

The grapes were ripening fairly slowly until the end of August. However, some rain and a great difference between day and night temperatures brought the grapes to a perfect level and this is very apparent in this vintage. The wine is intensely flavoured, elegant and well rounded. We harvested these grapes later than is usual in Tuscany.

This wine is very intensely flavoured, long, persistent and extremely well rounded. Altogether a great year. Wherever necessary, from 20 to 30% of the grapes were removed from the vines when they were well into production.

Best between 2009-2019 and beyond. Serve at 17 to 18°C

As the wine is unfiltered, there could be a slight deposit at the bottom of the bottle.

