

FATTORIA SAN GIUSTO A RENTENNANO

Riserva Le Baròncole 2007

- Chianti Classico D.O.C.G Le Baròncole red wine.
- Grapes: Sangioveto 97% - Canaiolo 3%
- Harvest: 25/09/2007 - 03/10/2007
- Yeld of wine: 1,2 kg
- Lenght 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: 04-05/02/2010
- Production: n. 42.860 bottles of 75 cl
- Analysis:
 - Alcohol: 14,95%
 - Sugar: 1,7 g/Lt
 - Acidity: 6,10 g/Lt
 - Net extracts: 31,6 g/Lt
 - pH: 3,39

First vintage of Riserva in bottle: 1975;

First vintage of Le Baròncole in bottle: 2000

Suitable for drinking: 2010/2015