

FATTORIA SAN GIUSTO A RENTENNANO

Riserva Le Baròncole 2008

- Classico D.O.C.G. Le Baròncole red wine
- Grapes: Sangiovese 97% - Canaiolo 3%
- Harvest: from 25th September 2008 to 30th September 2008
- Yield per plant: kg 1,2
- Length of fermentation and maceration on the skins : 15 days
- Wood-ageing: 18 months in oak barrels of 10,7,5,3 hl capacity and french barriques of 2,25 hl
- Bottled: 09-10 February 2011
- Production: n. 13.924 bottles of 75 cl
- Analysis:- Alcohol: 14,53 %
 - Sugar: 1,6 g/Lt
 - Acidity: 6,1 g/Lt
 - Net extracts: 31,8 g/Lt
 - pH: 3,29
- First vintage of Riserva in bottle: 1975; First vintage of Le Baròncole in bottle 2000
- Suitable for drinking: 2011/2017