

## **FATTORIA SAN GIUSTO A RENTENNANO**

### **Riserva Le Baròncole 2009**

- Classico D.O.C.G. Le Baròncole red wine
- Grapes: Sangiovese 97% - Canaiolo 3%
- Harvest: 23/09 – 13/10/2009
- 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: 25th-26th January 2012
- Production: n. 11.336 bottles of 75 cl
- Analysis:- Alcohol: 14,47 %
  - Sugar: 0,9 g/Lt
  - Acidity: 5,73 g/Lt
  - Net extracts: 31,9 g/Lt
  - pH: 3,41

First vintage of Riserva in bottle: 1975; First vintage of Le Baròncole in bottle 2000

- Suitable for drinking: 2012/2018