

FATTORIA SAN GIUSTO A RENTENNANO

Riserva Le Baròncole 2010

- Classico D.O.C.G. Le Baròncole red wine
- Grapes: Sangiovese 97% - Canaiolo 3%
- Harvest: from 30th of September to 12th of October 2010
- Yield per plant: kg 1
- Length of fermentation and maceration on the skins : days
- Wood-ageing: 18 months in oak barrels of 10,7,5,3 hl capacity and french barriques of 2,25 hl
- Bottled: 6th and 7th of February 2013
- Production: n. 10.336 bottles of 75 cl
- Analysis:- Alcohol: 14,89 %
 - Sugar: 1,32 g/Lt
 - Acidity: 5,84 g/Lt
 - Net extracts: 30,45 g/Lt
 - pH: 3,38

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

- Suitable for drinking: 2013/2020