

## **FATTORIA SAN GIUSTO A RENTENNANO**

### **Riserva Le Baròncole 2011**

- Classico D.O.C.G. Le Baròncole red wine
- Grapes: Sangiovese 97% - Canaiolo 3%
- Harvest: from 7<sup>th</sup> to 30<sup>th</sup> of September 2011
- Yield per plant: 0,9 kg
- Length of fermentation and maceration on the skins : 16 days
- Wood-ageing: 18 months in oak barrels of 5 hl capacity and french barriques of 2,25 hl
- Bottled: 14th and 15th of January 2014
- Production: n. 10.508 bottles of 75 cl
- Analysis:- Alcohol: 15 %
  - Sugar: 1,4 g/Lt
  - Acidity: 6,3 g/Lt
  - Net extracts: 31,7 g/Lt
  - pH: 3,30

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

- Suitable for drinking: 2014/2021