

## **FATTORIA SAN GIUSTO A RENTENNANO**

### **Riserva Le Baròncole 2012**

- Classico D.O.C.G. Le Baròncole red wine
- Grapes: Sangiovese 97% - Canaiolo 3%
- Harvest: from 1th to 4th of October 2012
- Yield per plant: kg 1
- Length of fermentation and maceration on the skins : 14 days
- Wood-ageing: 20 months in oak barrels of 5 hl capacity and french barriques of 2,25 hl
- Bottled: 21th and 22nd of Jenuary 2015
- Production: n. 11.912 bottles of 75 cl
- Analysis:- Alcohol: 14,00 %
  - Sugar: 1 g/Lt
  - Acidity: 6,36 g/Lt
  - Net extracts: 32 g/Lt
  - pH: 3,37

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

- Suitable for drinking: 2015/2022