

FATTORIA SAN GIUSTO A RENTENNANO

CHIANTI CLASSICO DOCG RISERVA "LE BARÒNCOLE" 2013

Organic Wine

A year marked by heavy rainfall in springtime and early summer, the climate reverting to normal henceforth. Stable weather with pronounced temperature excursions during September prompted a well rounded phenolic ripening .



TECHNICAL DETAILS

- Chianti Classico D.O.C.G. Le Baròncole red wine
 - Grapes: Sangiovese 97% - Canaiolo 3%
 - Harvest: from 4th to 10th of October 2013
 - Yield for vine: kg 1
 - Length of fermentation and maceration on the skins : 15 days
 - Wood-ageing: 20 months in oak barrels of 5 hl capacity and french barriques of 2,25 hl; 20% of the barriques are of new oak
 - Bottled: 25th and 26th of January 2016
 - Production: n. 12.712 bottles of 750 ml – n. 60 magnum of 1500 ml
- Analysis:
- Alcohol: 14,27 %
 - Sugar: 0,5 g/Lt
 - Acidity: 6,40 g/Lt
 - Net extracts: 32,1 g/Lt
 - pH: 3,36
 - Yeast: native
 - Sulphites level: less than 100 mg per Lt as required by organic laws

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

Suitable for drinking: 2016/2023

Serving temperature: 17°C

As the wine has been only lightly filtered some sediment may appear in the bottle.