

FATTORIA SAN GIUSTO A RENTENNANO

Riserva Le Baròncole 2016 Organic

A rather cold spring and abundant rainfall up to mid June; good weather conditions thereafter, with no peaks of excessive heat; steep temperature excursions in September, with moisture availability persisting in adequate quantities. Thinning out effected in two stages, combining for a total 30% reduction of initial fruit load.

An even and gradual ripening allowed for a wine of notable concentration, finely balanced by an appropriate acidity level.

TECHNICAL DETAILS:

- Chianti Classico D.O.C.G. Le Baròncole wine
- Grapes: Sangiovese 97% - Canaiolo 3%
- Harvest: the 30th of September and from 4th to 6th of October 2016
- Yield for vine: 1,1 Kg
- Length of fermentation and maceration on the skins : 15 days
- Wood-ageing: 20 months in oak barrels of 30 and 5 hl capacity and French barriques of 2,25 hl- 20% new oak
- Bottled: from 27th to 29th March 2019
- Production: n. 15.600 bottles of 750 ml – n. 200 magnum of 1500 ml
- Analysis:
 - Alcohol: 15%
 - Sugar: <1g/Lt
 - Acidity: 5,96 g/Lt
 - Volatile Acidity: 0,68 g/Lt
 - Net extracts: 32,8 g/Lt
 - pH: 3,41
 - level sulphites: less than 100 mg per liter as required by organic laws.

First vintage of Riserva in bottle: 1975

First vintage of Le Baròncole in bottle 2000

Suitable for drinking: 2019/2026

As this wine has been only lightly filtered. Some sediments may appear in the bottle.