

FATTORIA SAN GIUSTO A RENTENNANO

Riserva Le Baròncole 2017 Organic

Little rain during spring and summer; very high temperature for about ten days at the beginning of August.

Over 150 mm of rain from the 6th to the 15th of September were beneficial in restoring adequate soil moisture and in rehydrating the grapes, which, henceforth, reverted to a more regular ripening course and eventually attained a satisfactory phenolic content.

Thinning out was effected in two stages, resulting in approx. 20% total reduction of fruit load per vine, with the aim of countering some unevenness in ripening.

Strict manual selection, both on-field while harvesting and at the processing plant on the conveyor trays, was needed, in order to get rid of berries damaged by excessive heat and sun exposure.

The ensuing wine attained a noteworthy concentration and a satisfactory acidity level.

TECHNICAL DETAILS:

- Chianti Classico D.O.C.G. Le Baròncole red wine
- Grapes: Sangiovese 97% - Canaiolo 3%
- Harvest: from 26th to 30th September 2017 and to 2nd to 3rd October 2017
- Yield for vine: 0.8 Kg
- 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% new oak
- Bottled: 22nd and 23rd January 2020
- Production: n.13.788 bottles of 750 ml – n. 201 magnum of 1500 ml
- Analysis:
 - Alcohol: 15%
 - Sugar: 1.1 g/Lt
 - Acidity: 5.81 g/Lt
 - Volatile Acidity: 0.67 g/Lt
 - Net extracts: 32.9 g/Lt
 - pH: 3.40
 - 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: 2020/2027

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

