

FATTORIA SAN GIUSTO A RENTENNANO

Riserva Le Baròncole 2018 Organic

A fairly rainy spring season, more so during May and June.

Even temperatures up to mid September -no peaks above the average registered - gave way to a ripening of slightly late beginnings, though steadily protracted.

Rather warm weather was experienced thereafter, with steep temperature excursions favouring a fast rounding up of the fruit.

The climate pattern was similar to that of year 2016, to the point that harvesting was carried out at the same time in both cases.

The resulting wine proves nicely fresh and concentrated.

Thinning out effected in two turns; approximately 40% of the initial spontaneous fruit load was discarded in total.

TECHNICAL DETAILS:

- Chianti Classico D.O.C.G. Le Baròncole red wine
- Grapes: Sangiovese 97% - Canaiolo 3%
- Harvest: from 3rd to 5th and 11th October 2018
- Yield for vine: 1.1 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: 1st and 2nd March 2021
- Production: n. 17.262 bottles of 750 ml – n. 210 magnum of 1500 ml
- Analysis:
 - Alcohol: 15%
 - Sugar: N.D. g/Lt
 - Acidity: 5.75 g/Lt
 - Volatile Acidity: 0.66 g/Lt
 - Net extracts: 30.6 g/Lt
 - pH: 3.48
 - 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.