

# FATTORIA SAN GIUSTO A RENTENNANO

## Riserva Le Baròncole 2020 Organic

Favourable weather trend during spring and summer time; rainfall within the average; the first half of August hot, but temperatures not adversely affecting the berries; a second heat-wave around mid September responsible for early harvesting in some of the vineyards.

Scattered but abundant rain followed, bringing about a decisive temperature drop; the latter proved instrumental in preserving – to the utmost degree of perfection – the healthiness of the fruit.

A vintage year of great quality.

### TECHNICAL DETAILS:

- Chianti Classico D.O.C.G. Le Baròncole red wine
- Grapes: Sangiovese 97% - Canaiolo 3%
- Harvest: from 25<sup>th</sup> September to 6<sup>th</sup> October
- Yield for vine: 1,2 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
- Bottle ageing: 6 months
- Bottled: 12<sup>th</sup> January 2023
- Production: n. 17.148 bottles of 750 ml – n. 250 magnum of 1500 ml
- Analysis:
  - Alcohol: 15%
  - Sugar: <1 g/Lt
  - Acidity: 5,71 g/Lt
  - Volatile Acidity: 0,60 g/Lt
  - Net extracts: 31 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: 2023/2030

Serving temperature: 17 - 18°

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