

# FATTORIA SAN GIUSTO A RENTENNANO

## Riserva Le Baròncole 2021 Organic

### TECHNICAL DETAILS:

- Chianti Classico D.O.C.G. Le Baròncole red wine
- Grapes: Sangiovese 97% - Canaiolo 3%
- Harvest: from 4<sup>th</sup> to 15<sup>th</sup> October 2021
- Yield for vine: 0,6 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: 30<sup>th</sup> and 31<sup>st</sup> January 2024
- Production: n. 15.740 bottles of 750 ml – n. 250 magnum of 1500 ml
- Analysis:
  - Alcohol: 15%
  - Sugar: <1 g/Lt
  - Acidity: 5,87 g/Lt
  - Volatile Acidity: 0,71 g/Lt
  - Net extracts: 30,5 g/Lt
  - pH: 3,38
  - 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: 2024/2031

Serving temperature: 17 - 18°

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