

FATTORIA SAN GIUSTO A RENTENNANO

Riserva Le Baròncole 2015 Organic

This, climatically, was an extraordinary year. Springtime and early summer temperatures and rainfall were within the standard value; as from the first days of July temperature rose sharply and the weather remained warm and sunny up to the 9th of August, when a heavy thunderstorm caused a sharp temperature drop. It then rained twice again during the same month, the total amount of rain received summing up to 100 mm. During September and throughout harvest time the weather was fine; air and soil moisture were available in quantities sufficient to prevent the fruit from suffering any dehydration problem.

The outcome was a Chianti Classic of excellent quality, intense but at the same time less initially raw than usually.

TECHNICAL DETAILS:

- Chianti Classico D.O.C.G. Le Baròncole red wine
- Grapes: Sangiovese 97% - Canaiolo 3%
- Harvest: from 30th of September to 3rd of October 2015
- Yield for vine: kg 1
- 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-
- Bottled: 15th and 16th of February 2018
- Production: n. 14.250 bottles of 750 ml – n. 147 magnum of 1500 ml
- Analysis:
 - Alcohol: 15 %
 - Sugar: <1g/Lt
 - Acidity: 6,20 g/Lt
 - Volatile Acidity: 0,63 g/Lt
 - Net extracts: 32,7 g/Lt
 - pH: 3,43
 - 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

As this wine is only lightly filtered, some sediment may appear in the bottle

Suitable for drinking: 2018/2025

Serving temperature 17°