

FATTORIA SAN GIUSTO A RENTENNANO

Riserva Le Baròncole 2014 Organic

A year marked by an exceptionally rainy summer. Ripening, in spite of the adverse conditions, developed evenly, if at a somewhat slower rate than usual. Fundamental in achieving the impressive final result were:

- Relentless care in carrying out appropriate farming practices;
- Favourable weather conditions at harvest time (acceptable temperatures and limited air humidity levels).

The combined effect of both the above mentioned factors allowed for:

- Harvest postponement until when the water content stored up in excess by the grapes was reduced to acceptable levels;
- The strictest grapes selection possible under the circumstances.

In the end an excellent Chianti Classico Riserva was produced, quite surprisingly so, given the adverse weather conditions encountered.

TECHNICAL DETAILS:

- Chianti Classico D.O.C.G. Le Baròncole red wine
- Grapes: Sangiovese 97% - Canaiolo 3%
- Harvest: from 26th to 30th of September and 2nd 3rd 6th 7th of October 2014
- 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- 20% new oak
- Bottled: 13th and 14th of February 2017
- Production: n. 12.712 bottles of 750 ml – n. 60 magnum of 1500 ml
- Analysis:
 - Alcohol: 14,23 %
 - Sugar: 1 g/Lt
 - Acidity: 6,05 g/Lt
 - Volatile Acidity: 0,72 g/Lt
 - Net extracts: 31,1 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: 2017/2024