

FATTORIA SAN GIUSTO LE BARÒNCOLE RISERVA, CHIANTI CLASSICO DOCG 2018



WINE INTRODUCTION

A fairly rainy spring season, more so during May and June. Even temperatures up to mid September - no peaks above 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 to the fruit. The climate pattern was similar to that of 2016, to the point that harvesting was carried out at the same time in both cases. Rather warm weather was experienced thereafter, with steep temperature excursions favouring a fast rounding up to the fruit.

WINEMAKER VINTAGE DESCRIPTION

Chianti Classico Riserva Le Baròncole is made from 97% Sangiovese and 3% Canaiolo grapes, and is a wine with long ageing potential.

WINEMAKING NOTE

The initial stages of its production are the same as for our Chianti Classico. Then the wine is aged in cask and French barrels for a period varying from 16 to 20 months, according to the vintage. It is then bottled and stored for a further six months.

APPEARANCE, AROMA AND TASTING NOTE

Fresh, balanced and concentrated, it is intense ruby red in colour, and may have some sediment due to the wine not being filtered. The aromas are lead by red and black cherry, supported by earthy notes and black pepper. The palate is structured and savoury, with good tannins and a complex flavour.

WINE INFORMATION

Country:	Italy
Region:	Tuscany
Sub Region:	Gaiole in Chianti
Wine Type:	Red Wine
Producer:	Fattoria San Giusto a Rentennano
Wine Name:	Le Baròncole Riserva, Chianti Classico DOCG
Vintage:	2018
Principle Grape (%)	Sangiovese (97)
Secondary Grape (%)	Canaiolo (3)
Winemaker Name:	Luca Martini di Cigala
Organic Wine:	Yes
ABV (%):	15.00%
Acid (g/L):	5.75
pH:	3.48
Bottle Size:	75cl
Case/Pack Size:	6x75cl

WINE AWARDS

Wine Advocate:	94 points
Vinous:	93 points
Vini Buoni d'Italia:	Corona



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