



LUCARELLO RISERVA – Chianti Classico



GENERAL DATA:

Vineyard: located at Lucarelli in the municipality of Radda in Chianti.

Kind of ground: Lime, clay, sand.

Grape: 95% Sangiovese, 5% Canaiolo

Vines per hectare: 7300

Type of cultivation: Cordon trained

VINIFICATION AND REFINING:

The grapes are harvested by hand using boxes, followed by gentle destemming. The fermentation takes place at a controlled temperature of 23°C on skins for twenty-seven days.

Malolactic fermentation in wooden barrels follows, for all the must in wooden casks. Twenty-four months of maturing follow in wooden barrels at a constant temperature of 16°C. At the end of this period, the wine is bottled. There follows a further long period of refining in the bottle.

ORGANOLEPTIC CHARACTERISTICS:

It has an intense garnet red color. On the nose it recalls liquorice, forest fruits and vanilla. On the palate it is full-bodied with balanced tannins and a very long and elegant finish.

FURTHER INFORMATION:

Drink with: first courses with ragout sauce, grilled meat in general, game and matured cheeses.

Longevity: 10-12 years.

Serve at: 17-18°C.

PRIZES AND AWARDS:

- 🍷🍷 DUE BICCHIERI "Gambero Rosso":
Vintage 1996-1997-1999-2006-2007
- 🍷🍷🍷🍷 QUATTRO GRAPPOLI Guida "Duemilavini" A.I.S.:
Vintage 1998-2001-2002-2003
- 90 PUNTI "Wine Spectator":
Vintage 1998 - 2001
- "Red Wine of the year" 2006:
Vintage 2003

Azienda Agricola Borgo Salcetano • Radda in Chianti (Siena)

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AZIENDE AGRICOLE

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