



## CHIANTI CLASSICO – Docg Borgo Salcetano



### 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:

Grape harvest totally carried out by hand with use of boxes, followed by gentle destemming. The fermentation takes place at a controlled temperature of 23°C on the skins for twenty-two days.

Then the malolactic fermentation takes place in wood.

At the end of this period, the wine is assembled and bottled with a further period of refinement in the bottle.

### ORGANOLEPTIC CHARACTERISTICS:

It is a garnet red color. On the nose it is intense and recalls raspberries and cherries. On the palate it is fruity, full-bodied with velvety tannins.

### FURTHER INFORMATION:

**Drink with:** matured cheeses, grilled red meat, game in various dishes, typical Tuscan cold-cuts (for example: Finocchiona).

**Longevity:** 6–10 years.

**Serve at:** 16–18°C.

### PRIZES AND AWARDS:

- 🍷🍷 DUE BICCHIERI “Gambero Rosso”:  
Vintage 2007 – 2008
- 🍷🍷🍷🍷 QUATTRO GRAPPOLI Guida “Duemilavini” A.I.S.:  
Vintage 2002

Azienda Agricola Borgo Salcetano • Radda in Chianti (Siena)

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