



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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AZIENDE AGRICOLE

LIVON



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