

# BORG O S A L C E T I N O



Friuli and Tuscany are two regions that have many characteristics in common, especially from a landscape perspective. These two fertile and bountiful lands are characterized by serpentine hills, whose slopes are an ideal environment for growing grapes. Chianti Classico has been produced for centuries in this small part of Tuscany between Florence and Siena. Azienda Agricola Borgo Salcetino is located in the heart of this area, in the town of Radda in Chianti. It extends for thirty hectares, thirteen of which are cultivated with vineyards. Valneo and Tonino Livon are now in the process of a gradual but complete refurbishing and replanting. New clones of Sangiovese and Canaiolo grapes are being used. Experiments with Merlot and Cabernet Sauvignon are also being carried out. A splendid 1600's Tuscan farmhouse has been completely renovated and stands as the focal point of the property and is used for wine tastings and lodging for guests.

## CHIANTI CLASSICO RISERVA

“LUCARELLO”

REGION: Toscana - Radda in Chianti

WINEMAKER: Rinaldo Stocco & Andrea Dominutti

VARIETAL: 95% Sangiovese, 5% Canaiolo Nero

COLOR: Granite red

BOUQUET: Intense nose ranging from licorice to  
blackberry to vanilla

TASTE: Full bodied, vibrant wine with ripe fruit and  
round tannins and a very long and elegant finish

AGEING: 24 months in barrique

VINEYARD SIZE: 34 Acres

YIELD PER VINE: 3 lbs

FOOD PAIRING: Well suited with grilled red and  
white meat dishes, game, pasta dishes with ragout  
sauce and aged cheeses

SERVING TEMP: 68° F (20° C)



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