

# BORGOSALCETINO



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 Salcetano 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.

## ROSSELE

REGION: Toscana - Radda in Chianti  
WINEMAKER: Rinaldo Stocco & Andrea Dominutti  
VARIETAL: 70% Sangiovese, 30% Merlot  
COLOR: A dark granite red color  
BOUQUET: Ample scents of blackberry and ripe cherries  
TASTE: Full-bodied, sweet and jammy with black fruit and oak; a long, elegant finish  
AGEING: 24 Months in barrique  
VINEYARD SIZE: 4 acres  
YIELD PER VINE: 2 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)

