

# IL BORRO

## TOSCANA

### BOLLE DI BORRO

#### CLASSIC METHOD ROSATO 2013

Literally Borro Bubbles, is a Classic method rosato made with 60 month lees-fermented Sangiovese.

To produce this wine the company chose a specific Sangiovese vineyard because of its cool location, strong day-night temperature variations and slow maturation, bound to assure the product's fresh aromas, balanced acidity and low sugar content.

“The main characteristic of Bolle di Borro starting from the 2012 vintage is that it was aged on the lees for 60 months.

The Sangiovese vaunts its elegance, the perlage, you see, is fine and persistent.

The nose is rich of crunchy bread crusts fruit, reminiscent of the sour freshness of Sangiovese.

In the mouth it has this creamy texture, enveloping silky with a juicy sour note typical of Sangiovese”. Stefano Chioccioli, Enologist Consultant of Il Borro.

It's light pink colored, with light onion reflections, fine and persistent perlage, denoting its long stay on the lees and its great quality, intense aromas, with hints of bread, yeast, red sour fruit and flowers. Bolle di Borro's taste is complex, voluminous, lively and long, it leaves room for freshness and sapidity.

To best savour Bolle di Borro, we suggest sipping it out of ample glasses at a temperature of about 10/12 degrees.

**Food pairing:** Bolle di Borro is ideal as an aperitif. It is also excellent throughout the meal, to be enjoyed with refined and structured dishes, both fish and meat.



*“Following the creation of Alessandro dal Borro single variety Syrah, this wine represents a new challenge to achieve excellence and a further demonstration of the ability to combine experience and continual research in wine-growing with the desire to create unique products with great personality.”*

#### TECHNICAL DETAILS:

Grape Variety:  
**100% Sangiovese**

Alcohol  
**12,5% vol**

Total Acidity  
**7,32 g/l**