

IL BORRO

TOSCANA

BOLLE DI BORRO 2015

ROSÉ METODO CLASSICO BRUT

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

The 2015 vintage was characterized by a rainy winter and a mild spring with regular rainfall. The first part of summer was very hot, with consequent risk of droughts, but providential rains in late August restored water reserves. In Autumn, the good thermal excursion between night and day favoured polyphenols development, for a harvest of high quality grapes.

Grapes: Sangiovese 100%

Alcool: 12,00 %

Total acidity: 8,0 g/l

Harvest: manual, in 10 kg cases

Fermentation: steel vats

Aging: 60 months sur lies

Finissage: 2 months

Production: 6.000 bottles

Formats: 750 ml

Description: A sparkling wine with good acidity and a fine perlage.

Colour: light pink, tending to onion peel.

Nose: Early aromas of bread crust opens onto citrus hints of cedar that fade into golden apple.

Taste: Creamy and well-balanced, with a refreshing acidity that leaves the mouth clean.

Pairing: Ideal for aperitifs, light and fish based courses, as well as fresh cheese.

