

IL BORRO

TOSCANA

IL BORRO 2018

IGT TOSCANA

Il Borro is our flagship wine, the one that best embodies our values and our vision. After an accurate geological study Merlot, Cabernet Sauvignon and Syrah have been planted in the best suited soils to express all their potential, giving birth to a velvety and opulent blend.

After a winter and a spring characterised by above-average temperatures and heavy rains, both summer and autumn have been regular and led to an optional ripening of the grapes, which resulted in a really high quality product.

Grapes: Merlot 50% | Cabernet Sauvignon 35% | Syrah 15%

Alcohol: 15,5 %

Total acidity: 5,7 g/l

Harvest: manual, in 10 kg cases

Fermentation: steel vats for 10 days

Aging: 18 months - Merlot in 20 hl casks, Cabernet Sauvignon and Syrah, in french oak barriques (50% new)

Finissage: 6 month in steel after assembling

Production: 45.000 bottles

Formats: 375 ml | 750 ml | 1,5l | 3l | 6l | 12l

Description: a full-bodied, elegant wine that perfectly combines elegance with style.

Colour: dark red with purple glints.

Nose: intense, with notes of undergrowth that lead to warm spices and tertiary aromas of cocoa and sweet tobacco.

Taste: the well-honed, soft tannins leave a long, dry and velvety finish in the mouth.

Pairing: meat-based dishes of the Tuscan tradition, aged cheese, meat-based dishes such as braised beef, wild boar stew and Fiorentina steak.

