

IL BORRO TOSCANA

PIAN DI NOVA IGT TOSCANA 2019

Pian Di Nova is the entry-level wine from Il Borro Winery. It is produced using 25% Sangiovese grapes and 75% Syrah grapes balancing the traditional variety with an international one. The vineyards from which Pian Di Nova is produced have a density of 4.700 plants per hectare and are located at 200 meters above sea level. The soil is mostly loamy and sandy with a very good drainage capacity. The two grape varieties are vinified separately once they are optimally ripe according to variety. They are hand harvested in 10kg cases and kept refrigerated overnight at the temperature of 5°C, then de-stemmed and sorted by an optical device and finally pressed and gravity-fed into vinification tanks. Maceration of the must lasts 2 days in stainless-steel tanks at a controlled temperature of 10°C. Then the alcoholic fermentation takes place at controlled temperature of 25/28°C for about 10 days and then the wine is left to macerate on grapes skins for another 20 days. After the racking, the wine is kept in steel tanks for 6 months and then decanted into used oak barrels where it is left to mature for 12 months. After the ageing in barriques the wine is decanted once again into steel tanks where the two grape varieties are blended, decanted and gently filtered. The wine is then ready to be bottled and stocked for another 6 months in order to take out its best potentialities.

Description: Pian di Nova has an intense ruby red color. The bouquet is floral and intensely fruity with scents of black and red fruits and hints of spicy notes. The taste is smooth and full-bodied, with a pleasant freshness and an alcohol that mellows the tannins. The persistence is good, with a spicy and fruity end. Overall, Pian Di Nova is a well-balanced and versatile wine which never tires the palate.

Food pairing: dishes from the Tuscan tradition. It also pairs very well with spicy and strong flavoured dishes from the oriental cuisine.

2019 Vintage: after a hectic and rather dry winter, spring was characterized by abundant rainfall and low temperatures around May, followed by a very hot June and a summer with some violent storms. Despite the fluctuating weather patterns, the quality of the grapes was very good, resulting in a great finished product.



“A touch of conviviality, a friend with whom to share memorable moments. This is the natural place of Pian di Nova, a full-bodied wine marked by subtlety and softness. Generous on the palette from the first taste to the last, this is a wine that will amuse.”

TECHNICAL DETAILS

Grape Variety
75% Syrah
25% Sangiovese

Alcohol
14 %

Total acidity
5 g/l

Dry Extract
28 g/l

pH **3,40**