

IL BORRO

TOSCANA

VINSANTO DEL CHIANTI 2015

OCCHIO DI PERNICE

Vin Santo “Occhio di Pernice” is a jewel born from the best Tuscan tradition. Once harvested, the grapes are typically hung in well-ventilated places and pressed only when they reach the right level of dryness.

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%

Alcohol: 14,50 %

Residual sugar: 126,0 g/l

Harvest: manual, in 10 kg cases

Fermentation: in traditional wooden kegs named “caratelli”

Aging: 5 years in caratello

Production: 3.500 bottles

Formats: 375 ml

Description: A complex and elegant dessert wine.

Colour: A warm amber colour with copper reflexes.

Nose: Early aromas of dried apricots, raisin and dates open onto hints of caramel, hazelnut and almond that fade into walnut husk, honey and barley candy.

Taste: Sweet and well-balanced, with a refreshing acidity and a long aftertaste.

Pairing: Ideal not only for dry pastry, but also with matured and blue cheese.

