

# IL BORRO

## TOSCANA

### VIN SANTO DEL CHIANTI OCCHIO DI PERNICE 2014

Vin Santo Del Chianti 'Occhio di Pernice' is a sweet wine from traditional method faithfully expressive of deep, ancient Tuscan roots. Only the best Sangiovese grapes are carefully selected and processed according to traditional Tuscan precepts. In September the grapes are hand-harvested in small containers (10 kg), brought to specific, well-aerated rooms under roof and hung bunch by bunch for the natural drying process lasting at least 4 months. Once the optimal drying along with the required sugar level is achieved, the fruit arrives in the winery for a long pressing that could last 24 hours. What we obtain is a precious rich must that after a static decanting is racked in the traditional small barrels made of oak and chestnut wood. Following a long natural fermentation, after 3 years the wine is carefully racked again, decanted and bottled with no filtration to maintain the noble aromas and richness of this traditional, natural wine.

**Description:** this "Vin Santo Occhio Di Pernice" shows a vivid amber color with golden reflections. The nose reflects an intense dried apricots, sultanas and dates profile, enriched by caramel, hazelnut and almond nuances. The palate is fairly sweet, well-balanced with acidity that supports the drink, reminding hints of walnut husk, honey and barley candy finish.

**Food pairing:** to be enjoyed as an accompaniment not only to desserts and dry bakery products, but also with mature cheeses or fresh plain ice-cream. It is perfect as a meditation wine, to be enjoyed on its own or accompanied by a fine cigar, possibly Tuscan.



*“The climate and terroir at Il Borro would normally make producing white wine a challenge, but we always try to exceed expectations.”*

*Vin Santo “Occhio di Pernice” is head of the class, respected and appreciated. Its taste never leaves you indifferent, mellow and deep, it whispers the beauty of its homeland. A unique taste, given by the limited quantities produced.”*

#### TECHNICAL DETAILS

Grape Variety  
**100% Sangiovese**

Alcohol  
**15 % vol**

Dry Extract  
**155 g/l**

Total Acidity  
**5,82 g/l**

Residual Sugar  
**126 g/l**