

IL BORRO TOSCANA

POLISSENA 2019 VALDARNO DI SOPRA DOC

Polissena is a work of love towards one of Tuscany's most representative grape varieties, Sangiovese. The vineyard from which is produced is planted on a schistose soil featuring an excellent drainage, perfect for it. It's an elegant wine that surprises with its strong yet refined character.

After a winter with slightly above-average temperatures, the 2019 vintage was characterised by a mild spring and rainfall that restored the winter water deficit. The climate trend in summer was regular, with few rains that balanced the summer heat.

In autumn, the high temperature ranges between day and night led to an optimal grape ripening. The high quality of the harvest resulted in outstanding wines.

Grapes: Sangiovese 100%

Alcohol: 14,5 %

Total acidity: 5,4 g/l

Harvest: manual, in 10 kg cases

Fermentation: steel vats

Aging: 18 months in oak barriques, one third of which new

Finissage: 6 months in steel

Production: 30.000 bottles

Formats: 750 ml | 1,5 l

Description: A full-bodied, well-balanced and elegant wine.

Colour: A deep ruby red.

Nose: Notes of marasca cherries and peony lead to hints of sandalwood and juniper, followed by black pepper, liquorice and rhubarb.

Taste: Well-balanced, with refined tannins and an elegant finish that leaves the mouth perfectly clean.

Pairing: meat-based Tuscan recipes, croutons, aged cheese, cold cuts, as well as game, especially hare, wild boar, chianina beef and cinta senese.

