

IL BORRO

TOSCANA

IL BORRO 2019

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 an atypical and dry winter, 2019 has been a vintage characterized by a rainy spring with very low temperatures around the end of May. After a scorching-hot beginning, during summer there have been several severe storms that went on through autumn. Nevertheless, the quality of the harvest was great, just like the wine.

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

Aging: 18 months - Merlot partly in 20 hl casks, the rest, as Cabernet Sauvignon and Syrah, in 1st and 2nd passage oak barriques

Finissage: 6 month in steel

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 way 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.

