

IL BORRO

TOSCANA

POLISSENA 2018

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 and a spring characterised by above-average temperatures and heavy rains, both summer and autumn have been regular and led to an optional ripening of the grapes, which resulted in a really high quality product.

Grapes: Sangiovese 100%

Alcohol: 14,5 %

Total acidity: 5,2 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 way 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.

