

# IL BORRO

## TOSCANA

### PETRUNA IN ANFORA 2019

### VALDARNO DI SOPRA D.O.C.

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Petruna in Anfora is a tribute to Tuscan winemaking tradition and Sangiovese, which through this ancient vinification method finds the way to express itself in its purest essence.

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*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.*

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**Grapes:** Sangiovese 100%

**Alcohol:** 14,0 %

**Total acidity:** 5,2 g/l

**Harvest:** manual, in 10 kg cases and kept overnight in a refrigerated cell at 5°C

**Fermentation:** clay amphorae, with 5/6 manual punching down per day

**Maceration:** 11 months on the skins in amphorae

**Finissage:** 12 months in bottle

**Production:** 11.000 bottles

**Formats:** 750 ml

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**Description:** a well-balanced and surprisingly fresh wine.

**Colour:** ruby red.

**Nose:** to the nose the aromas are net and well-defined, with ripe red fruit notes and mineral aromas resulting from the aging in amphorae.

**Taste:** the taste is complex, with perfectly-balanced tannins, a great elegance and an appealing mineral note.

**Pairing:** it pairs perfectly with meat-based dishes of the Tuscan tradition, but it goes well also with bread or legume soups, as well as aged cheese.

