

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 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: 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.

