

IL BORRO

TOSCANA

PETRUNA IN ANFORA 2020 VALDARNO DI SOPRA D.O.C.

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.

The 2020 vintage began with a dry and warm winter, with high temperatures that continued all over spring until May, when they were broken up by a series of heavy downpours that lasted until June and then gave way to a really hot summer. Despite a series of storms at the beginning of September, thanks to an early harvest the quality of the grapes was excellent.

Grapes: Sangiovese 100%

Alcohol: 13,0 %

Total acidity: 5,2 g/l

Harvest: manual, in 10 kg cases

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

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.

