

# IL BORRO

## TOSCANA

NITRITO 2018

### VALDARNO DI SOPRA CABERNET SAUVIGNON DOC

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An organic wine produced in a vineyard worked with draft horses, which marks another step towards sustainability. Thanks to the lower ground compression exerted by the hooves the soil is more oxygen-rich, hydrated, and rich in microorganisms. “Nitrito” means “neigh”, the sound of the horse that echoes in the countryside almost as a greeting, a companion to the workers in the vineyards.

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*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 optimal ripening of the grapes, which resulted in a really high quality product.*

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**Grapes:** Cabernet Sauvignon 100%

**Alcool:** 15,0 %

**Total acidity:** 5,7 g/l

**Harvest:** Manual, in 10 kg baskets

**Fermentation:** In french oak barriques, with a 60 days-long skin maceration

**Aging:** 24 months in barrique

**Finissage:** At least 12 months in bottle

**Production:** 2.000 bottles

**Formats:** 750 ml

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**Description:** A sophisticated and elegant wine.

**Colour:** A deep, dark ruby red.

**Nose:** To the nose, a delightful balsamic note intertwines with aromas of blackberry, blueberry and red flowers, flowing into elegant spices such as clove, pepper and anise, together with a hue of alpine herbs, helichrysum and leather.

**Taste:** In the mouth the wine is full-bodied, powerful but elegant, with silky tannins that lead way to a long, balsamic aftertaste.

**Pairing:** The wine lends itself to pairings with meat and refined game dishes, such as venison fillet or wildboar in “dolceforte”.

