

IL BORRO

TOSCANA

VINSANTO DEL CHIANTI 2018

OCCHIO DI PERNICE

Vin Santo “Occhio di Pernice” is a jewel born from the best Tuscan tradition. Once harvested, the grapes are typically hung in well-ventilated places and pressed only when they reach the right level of dryness.

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, thus resulting in a really high quality product.

Grapes: Sangiovese 100%

Alcohol: 14,50 %

Residual sugar: 125,2 g/l

Harvest: manual, in 10 kg cases

Fermentation: in traditional wooden kegs named “caratelli”

Aging: 5 years in caratello

Production: 1.000 bottles

Formats: 375 ml

Description: A complex and elegant dessert wine.

Colour: A warm amber colour with copper reflexes.

Nose: Early aromas of dried apricots, raisin and dates open onto hints of caramel, hazelnut and almond that fade into walnut husk, honey and barley candy.

Taste: Sweet and well-balanced, with a refreshing acidity and a long aftertaste.

Pairing: Ideal not only for dry pastry, but also with matured and blue cheese.

