

IL BORRO

TOSCANA

BOLLE DI BORRO 2018

ROSÉ METODO CLASSICO BRUT

To produce this wine the company has chosen a specific Sangiovese vineyard because of its cool location, strong day-night temperature variations and slow maturation, bound to assure the product fresh aromas, balanced acidity and low sugar content.

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%

Alcool: 11,5 %

Total acidity: 7,7 g/l

Harvest: manual, in 10 kg cases

Fermentation: steel vats

Aging: 60 months sur lies

Finissage: 2 months

Production: 6.000 bottles

Formats: 750 ml | 1,5 l

Description: A sparkling wine with good acidity and a fine perlage.

Colour: light pink, tending to onion peel.

Nose: Early aromas of bread crust opens onto citrus hints of cedar that fade into golden apple.

Taste: Creamy and well-balanced, with a refreshing acidity that leaves the mouth clean.

Pairing: Ideal for aperitifs, light and fish based courses, as well as fresh cheese.

