

# IL BORRO

## TOSCANA

### BORROROSA 2024

### IGT TOSCANA ROSATO

With its onion peel colour and its fruity aroma, Borrerosa is perfect for every occasion. Its light colour is obtained thanks to a very reduced contact with the skins, in order to keep intact its freshness and minerality.

*2024 began with a mild and dry climate that lasted until May, when a rainy period started which ended in June. In the summer there have been some heat spikes that have been well counterbalanced by an autumn with below-average temperatures and rather rainy. The grapes harvested have produced well-balanced musts and wines with persistent flower and mineral notes and lower alcohol content.*

**Grapes:** Sangiovese 100%

**Alcohol:** 12,50 %

**Harvest:** manual, in 10 kg cases

**Vinification:** 1 hour on-skin maceration

**Fermentation:** steel vats at controlled temperature of 15°-17°C

**Aging:** 2 months in steel

**Finissage:** 2 months

**Production:** 30.000 bottles

**Formats:** 750 ml

**Description:** a fresh and mineral rosé wine.

**Colour:** a vivid onion peel that almost turns into salmon pink.

**Nose:** Fruity, with striking aromas of sour and marasca cherries. Alluring notes of strawberries and raspberries melt with delicate hints of officinal herbs and cyclamen.

**Taste:** well-balanced, with a pleasant acid note that leads to a fresh, savoury finish.

**Pairing:** ideal for fish-based dishes and light first courses.

