

IL BORRO

TOSCANA

POLISSENA 2020

VALDARNO DI SOPRA DOC

Polissena is a work of love towards one of Tuscany's most representative grape varieties, Sangiovese. The vineyard from which is produced is planted on a schistose soil featuring an excellent drainage, perfect for it. It's an elegant wine that surprises with its strong yet refined character.

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. A series of storms at the beginning of September led to an early harvest, with an excellent grapes quality.

Grapes: Sangiovese 100%

Alcool: 13,5 %

Harvest: manual, in 10 kg cases

Fermentation: steel vats

Aging: 18 months in French oak barriques (of which one third new) and French oak barrels

Finissage: 6 months in steel vats

Production: 30.000 bottles

Formats: 750 ml | 1,5 l

Description: A full-bodied, well-balanced and elegant wine.

Colour: A deep ruby red.

Nose: Notes of marasca cherries and peony lead to hints of sandalwood and juniper, followed by black pepper, liquorice and rhubarb.

Taste: Well-balanced, with refined tannins and an elegant finish that leaves the mouth perfectly clean.

Pairing: meat-based Tuscan recipes, croutons, aged cheese, cold cuts, as well as game, especially hare, wild boar, chianina beef and cinta senese.

