

IL BORRO

TOSCANA

NITRITO 2020

VALDARNO DI SOPRA CABERNET SAUVIGNON DOC

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.

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. Despite a series of storms at the beginning of September, thanks to an early harvest the quality of the grapes was excellent.

Grapes: Cabernet Sauvignon 100%

Alcohol: 14,0 %

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 french oak barriques

Finissage: At least 12 months in bottle

Production: 2.500 bottles

Formats: 750 ml

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”.

