

BORRIGIANO 2024 IGT TOSCANA

Borrigiano is a versatile wine that can be drunk all year round, ideal to accompany a whole meal in every occasion, which perfectly combines the elegance of the Sangiovese with the structure and spicy notes of the Cabernet Sauvignon.

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 70% | Cabernet Sauvignon 30%

Alcool: 13,0 %

Harvest: manual, in 10 kg cases *Fermentation*: concrete vats

Aging: 6 months in truncated cone-shaped oak vats

Finissage: 2 months

Production: 96,000 bottles

Formats: 750 ml

Description: A dynamic and versatile red wine.

Colour: Ruby red with purple reflexes.

 $\it Nose$: It has vibrant aromas of fresh red fruits reminiscent of cherries and hints

of white pepper.

Taste: A pleasant acidity and well-refined tannins that leave the mouth completely

clean.

Pairing: It can be paired with a whole meal and it is perfect to accompany the dishes of the most simple Tuscan cuisine such as bread-based soups (ribollita, pappa al pomodoro), fresh or just slightly aged cheese, as well as all those meat-based dishes that aren't too complex.



