

IL BORRO

TOSCANA

BORROROSA 2025

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.

The 2025 season started with a climate characterised by mild temperatures and low rainfall, conditions that persisted until late spring. Some rainfall marked the beginning of summer, which overall was dry and hot. The rains in September and October restored the water balance, leading to a harvest of grapes that will turn into wines with a pronounced floral bouquet and low alcohol content.

Grapes: Sangiovese 100%

Alcohol: 12%

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: 35.000 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.



Go beyond



IT-BIO-004
AGRICOLTURA ITALIA (TOSCANA)

