

IL BORRO

TOSCANA

PETRUNA IN ANFORA 2021 VALDARNO DI SOPRA D.O.C.

Petruna in Anfora is a tribute to Tuscan winemaking tradition and Sangiovese, which through this ancient vinification method finds the way to express itself in its purest essence.

In 2021 a rather mild winter, with only a few and brief cold snaps, led way to a cool spring, with little rainfall. Summer temperatures were average, with some rains towards the end of August that made it possible for the grapes to reach full ripening. The resulting wines stand out for their colour intensity and a full, round taste.

Grapes: Sangiovese 100%

Alcool: 13,5 %

Total acidity: 5,2 g/l

Harvest: manual, in 10 kg cases

Fermentation: clay amphorae, with 5/6 manual punching down per day

Maceration: 11 months on the skins in amphorae

Finissage: 12 months in bottle

Production: 9.000 bottles

Formats: 750 ml

Description: a well-balanced and surprisingly fresh wine.

Colour: ruby red.

Nose: to the nose the aromas are net and well-defined, with ripe red fruit notes and mineral aromas resulting from the aging in amphorae.

Taste: the taste is complex, with perfectly-balanced tannins, a great elegance and an appealing mineral note.

Pairing: it pairs perfectly with meat-based dishes of the Tuscan tradition, but it goes well also with bread or legume soups, as well as aged cheese.

