



CAMIGLIANO

Borgone IGT Toscana Sheet Vinatge 2015

Indicazione geografica tipica

DESCRIPTION

SHEET VINATGE 2015

CLIMATE : After a rainy spring and early summer, the months of September and October were good, with sun and excellent ventilation, which favored the correct ripening of the grapes. A very hot summer but with rains helped the grapes reach the right degree of ripeness

HARVEST: end of September, first week of October

GRAPE: 70% sangiovese, 30% merlot

VINIFICATION: Soft pressing, fermentation in temperature-controlled stainless steel vats at 26°-28°C with pumping over. Maceration on the skins for 7-10 days

PRODUCTION: 40.000 bottles

ANALYSIS: Alcool svolto(%): 13,50, Acidità totale (g/lt.): 5,2, Acidità volatile (g/lt.):0,56, SO2 Totale (mg/lt.): 78, SO2 libera (mg/lt.) 34, pH: 3,68

DESCRIPTION: Borgone has an intense red colour with pleasantly vinous aromas and balanced flavours. Bouquet of ripe red fruit and spices. Tannins are elegant on the palate and the wine offers excellent balance and drinkability

GASTRONOMIC ACCOMPANIMENTS: Pairs best with cold cuts, cheese, Tuscan canapés and bruschetta

