



CAMIGLIANO

Borgone IGt Toscana Sheet vintage 2018 BIO

Indicazione geografica tipica

DESCRIPTION

SHEET VINTAGE 2018 BIO

CLIMATE : The 2018 vintage in Camigliano was characterized by a spring with precipitations higher than normal (which helped to rebalance the water reserves of the land, after last year's drought). This condition, in consideration of the biological regime, has engaged us considerably both from mechanical operations (weed containment on the ground) and vegetation management. The phenological phases (budding, flowering and setting) had a fairly regular course, producing therefore a good production, with a much higher bunch weight than last year. During the harvest period the weather conditions were very good and the grape harvest returned to a more traditional timing. The products, as soon as the racking is completed, result in a very intense color shade, of sustained gradations, but with high acidity values.

HARVEST: : end of September, first week of October

GRAPE: 50% cabernet sauvignon 40% petit verdot 10% 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(%): 14,3, Acidità totale (g/l.): 5, Acidità volatile (g/l.):0,5, SO2 Totale (mg/l.): 47, SO2 libera (mg/l.) 30, pH: 3,7

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

