



CAMIGLIANO

Borgone IGT Toscana Sheet vintage 2019 BIO

Indicazione geografica tipica

DESCRIPTION

SHEET VINTAGE 2019 BIO

CLIMATE : The 2019 vintage , in one word, is memorable for the extraordinary quality of the product. The seasonal trend has been of great help to us, with spring rains that have allowed the creation of important water reserves in the soil, suitable for facing a moderately hot summer and characterized by reduced rainfall. The climate, in the first half of the year, was more rigid and humid, and slightly delayed the vegetative cycle of the vine. The summer was hot but fairly regular, with no particular heat peaks or abundant rainfall. The month of September was characterized by fantastic weather, mild temperatures and large temperature fluctuations, little rainfall, which allowed the perfect phenolic ripening of the grapes. This produced slow fermentations, during which there was a large extraction of color, with very good acidity, integrated with an important polyphenolic component, ensuring complexity. The Brunellis present very balanced analytical data with peaks in value relating to anthocyanins and polyphenols. In general, all are very complex, large, with the structure that does not dominate the balance, and where the acidity is marked, despite a not low alcoholic component. This is mainly due to the perfect ripening conditions of the grapes that arrive in the cellar

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(%): 14,5, Acidità totale (g/lt.): 5,3, Acidità volatile (g/lt.):0,5, SO2 Totale (mg/lt.): 48, SO2 libera (mg/lt.) 31, 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

