

# IL BORRO

## IGT TOSCANA 2011

“Il Borro” has an intense ruby colour, with purplish reflections. The bouquet is full and intense, concentrated, with notes of underbrush and with spicy scents. The taste is dry, with a good body and soft tannins, a good consistency, well integrated and persistent.

The vineyards are planted at a density of 4.500 vines per hectare and at an average height of 300 metres above sea level. The ‘Vendage’ (literally the harvesting of the grapes) takes place at the end of August. Each plant produces up to 1 kg of grapes or 4500 kg of grapes per hectare yielding about 3,000 litres of wine.

The grapes are harvested, de-stemmed and sorted by hand and then pressed and gravity-fed into vinification tanks. Each variety of grape is processed individually.

On the first day of fermentation during vinification, 10 to 20% of the liquid is removed from the tanks to increase concentration. Maceration, the process by which whole grapes are fermented in a carbon dioxide rich environment prior to crushing, takes about 22 days in the stainless-steel tanks at a temperature controlled 28°C. The last stage is alcoholic fermentation which takes around 10 days on average after which the wine is decanted in to barrels. From these older barrels the wine is siphoned in to new Allier Oak barrels, a procedure known as racking.

After the malolactic fermentation (we are now up to mid November), the grape varieties are blended by the Vigneron, the estate wine maker. The wine is then left to mature in casks for at least 18 months after which it is filtered and bottled. The wines remain in our cellars for a further 8 months for a final maturation.

### Ideal with:

All the Tuscan dishes cooked with meat, Tuscan croutons, aged cheeses, cured meats, first and main courses with game (wild boar, chianina meat and cinto senese meat/salami). Il Borro wine pairs perfectly with hare, wild boar, chianina and cinto senese meat. Il Borro wine pairs perfectly with some asiatic dishes and with Us hamburger.



# IL BORRO

TOSCANA

*At Il Borro, we strive for perfection in our vineyards making wines that draw their inspiration from our precious terroir. By selecting only the finest grapes, we create wines of great depth and enduring satisfaction.*

*Il Borro wines are like the first born child, well behaved and refined, wines which never disappoint.*

Grape variety  
**50% Merlot,**  
**35% Cabernet Sauvignon,**  
**10% Syrah,**  
**5% Petit Verdot**

Alcohol  
**14% vol**

Total Acidity  
**5 g/l**

Dry extract  
**28,3 g/l**

pH  
**3,5**

