



IL BORGO PINOT NERO IGT TOSCANA

Il Borgo was created as a tribute to a grape variety, Pinot Noir, that in our area, Mugello, has found great adaptability and a very peculiar identity.

Its delicate purple taint is supported by a beautiful development of aromas such as cherry, leather, white chocolate and blackberry with a smooth but delicate impact on the palate.

It could be well paired with game, light cheeses and duck in orange sauce.

WINE NAME: **IL BORGO.**

FIRST YEAR OF PRODUCTION: **2019.**

DESCRIPTION OF THE VINEYARDS: **FAIRLY COMPOSED SOIL RICH IN CALCIUM CARBONATE AND GALESTRO MANAGED UNDER THE ORGANIC ARCIGIULTO RULES.**

VINEYARD DISPLAY: **WEST.**

ALTITUDE: **350 METERS ABOVE SEA LEVEL.**

TRAINING SYSTEM: **GUYOT.**

YEAR OF PLANTING: **2015.**

PLANT DENSITY: **4800 PLANTS/HA.**

ROOTSTOCKS: **110 RICHTER.**

CLONE: **R4.**

GRAPES: **100% PINOT NOIR.**

VINIFICATION TECHNIQUE: the harvest is carried out manually with a careful selection in the field. The grapes, once de-stemmed and crushed by a peristaltic pump goes directly in a French oak truncated cone vat where the Pinot Nero is vinified at a controlled temperature of 28°C with double brief daily punching down. Maceration on the skins for about 18 days.

AGING TECHNIQUE: after the malolactic fermentation, the wines are aged in tonneaux and French oak barrels of first and second passage for about 12 months at controlled temperatures. When malolactic is finished, the wine is transferred to steel tanks before bottling. Further aging in the bottle for a minimum of 6 months before to be released on sale.

MAIN ANALYTICAL DATA: Alcohol 14% vol – Acidity: 5,8 g/l.

AGING POTENTIAL: 18/22 Years.

PRODUCTION: 2000 Bottles.



BORGO MACERETO
DICHIARATO