



CAMIGLIANO

Borgone IGT Toscana Sheet Vintage 2016

Indicazione geografica tipica

DESCRIPTION

SHEET VINTAGE 2016

CLIMATE : The vintage developed clear, net and fragrant scents, a strong acidic structure which guarantees long ageing, and an intense and bright colour. After a rainy spring, the autumn was very hot during the day and cool at night, an excursion that made the grapes particularly rich in acidity, color and perfumes. The harvest was perfect, one of the most beautiful in recent years. In May and June the weather was cool, with good rainfall, while in summer the heat was balanced, not excessive

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(%): 14, Acidità totale (g/lt.): 5,1, Acidità volatile (g/lt.):0,6, SO2 Totale (mg/lt.): 75, SO2 libera (mg/lt.) 35, pH: 3,76

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

