

IL BORRO TOSCANA

ALESSANDRO DAL BORRO IGT TOSCANA 2015

The color is deep, intense and dark, with a hint of violet. The nose reveals the complexity of this unique wine. On the palette the wine is elegant, rich in black and red fruits but with spicy notes of green and black peppers and a hint of balsamic.

The flavor is rich, complex and powerful but balanced with sweet tannins. Long, fruity and spicy after notes.

The grapes are harvested by hand in small boxes (10 kg not more) and immediately cooled to 8 ° C overnight .

Subsequently the grapes , to ensure a more detailed selection , are worked on double sorting table. The fermentation take life in small oak barrels for 40 days. After fermentation the first racking in oak barrels (75 % new and 25 % a year) , where malolactic fermentation takes place . Followed by aging on the lees for 6 months and aged in oak barrels for 18 months.

An exclusive wine offered in a limited edition , numbered and in special format.

Ideal with:

Appetizers and sandwiches, pasta with tomato sauce, cheese, meat stews and game meats such as venison or wild boar, as well as all the red meat in the oven in general. It goes well with the meat of turkey and duck. In general, where the meat roasted or grilled is very common, Syrah is the perfect partner to accompany her.



Alessandro Dal Borro tells our story, the story of a land and people who live it . This product is the result of great passion of Ferruccio Ferragamo's Il Borro and for a variety of the most representative of its terroir "Syrah".

A product that reminds us in its organoleptic characteristics, the nobility and greatness of the historical character of the estate from which it takes its name.

Gapes Variety:
100% Syrah

Alcohol:
14,5% vol

Total Aidity:
5,2 g/l

Dry Extract:
33 g/l

pH **3,4**