

IL BORRO TOSCANA

PETRUNA ANFORA VALDARNO DI SOPRA DOC 2018



Petruna Anfora is produced from 100% Sangiovese grapes using only clay amphorae for making and storing the wine.

The vineyard from which this wine is produced, *Casa al Coltro*, has a density of 4.500 plants per hectare and it is located at approximately 350 meters above sea level. The soil is Schistose with an optimal drainage capacity.

At the end of August the plants are pruned leaving around 1 kg of grapes on each vine. The grapes, once they reach optimal ripeness, are harvested, destemmed and kept refrigerated overnight at 5-10° C. Then they are sorted by an optical device and then pressed and decanted in large terracotta amphorae.

The must begins to ferment in the amphora while undergoing the daily practice of "follatura", the process by which marcs are pressed down to the bottom of the amphora several times a day.

The amphorae are then sealed with stainless steel lids and left to macerate on skins for 12 months during which the interaction of terracotta, wine and skins allows a characteristic maturation that makes this wine so unique.

Tasting Notes:

Petruna Anfora has a deep ruby-red color. It has an intense, complex bouquet with notes of ripe red fruits and distinctive aromas deriving from the aging in terracotta amphora. It has a full-bodied flavour and well balanced tannins with a good acidity.

Ideal with:

All the Tuscan dishes cooked with meat, Tuscan croutons, aged cheeses, cured meats, first and main courses with games (wild boar, chianina meat and cinto senese meat/salami).



“Petruna Anfora is an homage to tradition and purity of the Sangiovese grape.”

The grape shows up clear and complex, dominated by cherry and enriched by floral and citrus notes. The mouthfeel is crispy, fragrant and flavorful.”

TECHNICAL WINE DETAILS:

Grape variety
100% Sangiovese

Alcohol
13% vol

Total Acidity
5 g/l

Dry extract
28 g/l

pH **3,45**