

# IL BORRO

## TOSCANA

### BORROROSA 2022

### IGT TOSCANA ROSATO

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With its onion peel colour and its fruity aroma, Borrerosa is perfect for every occasion. Its light colour is obtained thanks to a very reduced contact with the skins, in order to keep intact its freshness and minerality.

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*2022 was a vintage characterised by a dry and warm climate that was mitigated by heavy rainfalls in August and September, which however didn't hinder the harvest. The weather mostly influenced yield, while the wines are expressive and feature intense aromas.*

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**Grapes:** Sangiovese 100%

**Alcohol:** 13,00 %

**Total acidity:** 5,6 g/l

**Harvest:** manual, in 10 kg cases

**Vinification:** 1 hour on-skin maceration

**Fermentation:** steel vats at controlled temperature of 15°-17°C

**Aging:** 2 months in steel

**Finissage:** 2 months

**Production:** 40.000 bottles

**Formats:** 750 ml | 1.500 ml

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**Description:** a fresh and mineral rosé wine.

**Colour:** a vivid onion peel that almost turns into salmon pink.

**Nose:** Fruity, with striking aromas of sour and marasca cherries. Alluring notes of strawberries and raspberries melt with delicate hints of officinal herbs and cyclamen.

**Taste:** well-balanced, with a pleasant acid note that leads to a fresh, savoury finish.

**Pairing:** ideal for fish-based dishes and light first courses.

