

TERRE DI BORGANO

THE QUINTESSENCE OF ITALIAN WINE



Growing grapes and making wine is an art. A kind of art handed down from father to son, which can only be learned through long, slow and laborious experience, taking place again and again according to the season's cycles. **TERRE DI BORGANO** is produced in the heart of **Tuscany** on the beautiful hills of **Vinci**.

Chianti, DOCG

Grapes: 85% Sangiovese, 10% Canaiolo, 5% Ciliegolo

Vineyards: Specifically selected parcels from their estate vineyards in Chianti

Vinification: Completely mature grapes are crushed right after the crop. The juice has a traditional fermentation on the skins for 2 weeks at a controlled temperature; then the wine completes the malolactic fermentation in stainless steel.

Alcohol: 12.0%

Sizes: 750ml

Tasting Notes: Brilliant ruby-red with purple hues. The bouquet is fruity and with notes of violets flowers. The taste is dry, but soft and smooth with pleasant notes of cherry and berry fruit

Food Pairings: Pasta with meat sauces. Roasted red meat, pork and lamb. Medium aged, hard cheese.



Wine Life Selections

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