

BORGO DI MARSILIANA

TOSCANA IGT



VINEYARD & PRODUCTION INFO

Vineyard size: 15 ha
Soil composition: medium structured, well-drained soil primarily composed of sand and silt
Training method: low spurred cordon
Elevation: sea level
Vines/ha: 6,000 vines/ha
Exposure: South
Vines age: 22 years
Harvest time: end of August-beginning of September
First vintage: 2002
Production: about 20,000 bottles



WINEMAKING & AGING

Varietal composition: 45% Cabernet Sauvignon, 25% Merlot, 30% Sangiovese

Fermentation

Container: stainless steel tanks

Length: 5-15 days

Temperature: 68-82 °F

Maceration

Technique: contact with the skins

Length: 15 days

Malolactic fermentation: yes

Aging

Container: used tonneaux

Wood: medium toasted French oak

Length: 12 months

In bottle: minimum 3 months



TECHNICAL DATA

Alcohol: 14%

Residual sugar: <1 g/l

Acidity: 5.32 g/l

Dry extract: 31.1 g/l



FOOD PAIRINGS

Burnt-grain noodles, white meat and vegetables, or an omelette.



TASTING NOTE

A wine of joy that reveals the crunchy juice of the fruit, both full and light in its expression.

The blend of Cabernet Sauvignon, Merlot and Sangiovese is built on fruity notes. Voluptuous scents arise from a bright purple glass: tart blackberries and mulberries, thyme and oregano, sweet laurel and a touch of bourbon vanilla. The taste is warm, with a salty touch on the velvet tannins and a bright fruit freshness that evokes Mediterranean sensations.

PRODUCER PROFILE

Estate owned by: Corsini family

Winemaker: Alessandro

Bartolozzi & Carlo Ferrini

Total land under vine: 30 ha

Winery production: 60,000 bts

Region: Tuscany (Italy)

