



Vesproscuro 2007

Denomination: I.G.T Toscana

Varietal: 75% Cabernet Franc and Sauvignon, 35% Merlot

Bottles produced: 2000 bottles (0,750 L each)

Soils: hilly soils of Pliocene and Holocene origin with rather clayey soil rich in calcareous skeleton and travertine.

Altitude: 250 metres.

Exposition: The greatest part of Borgo Santinovo's vineyards is located on the west side.

Growing system: Cordon trained simple.

Vine density: 5000 vines per hectare.

Age of vineyards: Vineyards were planted on March 2002 according to a modern conception.

Grape harvest: It takes place in a period of complete maturity, picking the grapes manually and putting them into airy boxes (20Kg each).

Fermentation: After the quick destamming of bunches, the must is taken to the alcoholic fermentation with the addiction of selected yeasts. The fermentation takes place in stainless steel tanks, maintaining a temperature of < 30°C; maceration on peels is extended for 10-12 days. After the racking and a soft pressing of dregs, the wine is immediately taken to the malolactic fermentation.

Refinement: Vesproscuro is refined for 10 months in steel tanks before being bottled and then refined for other 4 months.

Alcohol content: 13% vol.

Sensory properties: Ruby-red colour, firm aroma of small dark-berry fruits; firm character.

Combining: It goes perfectly with all the dishes of Tuscan tradition, with a preference for roasts and grilled meat.

Service temperature: 16-18°C.