



IL BORGO

MARCHE ROSSO IGP

ORGANIC WINE

BOTTLES
750 ml

CARTON
6 Bottles

'Il Borgo' was born in honour of Candelara, a village just a stone's throw from our vineyards. A limited edition organic Sangiovese aged in barriques of French oak.

TYPE	Red wine
APPELLATION	Marche Rosso IGP
VINTAGE	2022
GRAPES	SANGIOVESE
TYPE OF CULTIVATION	Certified organic
AREA OF PRODUCTION	Pesaro
SLOPE	Hilly
ELEVATION	200m s.l.m.
EXPOSURE	South
SOIL TYPE	medium texture, tending to calcareous
PLANTING DENSITY	3300 ceppi/ha
PLANTING AGE	8 years
VINE TRAINING SYSTEM	Guyot
HARVEST	Harvest is carried out manually using small 20kg crates, with a selection on the plant of the best bunches.
VINIFICATION	destemming and crushing of the grapes immediately after harvest. Alcoholic fermentation at a controlled temperature during which two daily aerated pumpovers are performed alternating with delestage (all the must is removed from the skins for 7/10 days) to achieve a perfect extraction and maximum body, without detracting from the freshness of the final wine. Malolactic fermentation completely carried out.
AGEING	after racking, the wine matures in steel tanks for approximately 4 months and then matures in French oak barriques, used only once, for a further 10 months.
ALCOHOL	14 % vol.

HOW TO SERVE AND PAIR IT

Due to its great structure and complexity, it should be served with pasta with meat sauces, roast meats, spicy courses and mature cheeses.

VISION

brilliant intense ruby red

AROMA

It immediately reveals intense aromas of fleshy red fruit, such as cherries under spirits and currants, and floral aromas, such as violets and geranium, and then drifts towards balsamic, spicy, mineral and sweet honey notes; wide bouquet.

FLAVOUR

Warm and enveloping, intense and balanced, with rich, elegant tannins leading to a fresh, savoury and clean finish.

SERVING TEMPERATURE

Excellent at 16-18 °C

