La Greggia

BORCIA

Toscana IGT Red Wine · 100% Sangiovese



Colour: deep ruby red with garnet highlights

Nose: a broad range of fruit aromas, from red cherry to small berries, complemented by sweet spices and white pepper

Palate: vibrant freshness, pronounced savoury character and a long, persistent finish

Food pairings: meat dishes, rich and flavourful pasta and risotto dishes, game and cured meats

VINEYARD

Altitude: 100 m above sea level

Aspect: southwest

Soil: clay-limestone soil with a good stone content (galestrino)

Training system: spur-pruned cordon

VINIFICATION AND AGEING

Harvest period: late September - early October

Harvesting: by hand

Fermentation: in stainless steel tanks, with automatic pump-overs

Fermentation temperature: 28°C

Fermentation duration: 12–14 days

Malolactic fermentation: carried out in November in stainless steel tanks

Ageing: 6 months in large casks, followed by 3 months in bottle

AZIENDA AGRICOLA LA GREGGIA

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