



Il Borro Petruna in Anfora



Varietal: 100 % Sangiovese

Appellation: Valdarno di Sopra

Alcohol %: 14

Residual Sugar: 1.4 g/l

Acidity: 5 g/l

Dry Extract: 28 g/l

Ph: 3.45 g/l

Tasting Notes: Petruna Anfora has a deep ruby-red color. It has an intense, complex bouquet with notes of ripe red fruits and distinctive aromas deriving from the aging in terracotta amphora. It has a full-bodied flavor and well-balanced tannins with a good acidity.

Aging: Fermented in clay amphorae, with 5/6 manual punching down per day
Maceration: 11 months on the skins in amphorae. 12 months in bottle prior release.

Food Pairing: It pairs perfectly with meat-based dishes of the Tuscan tradition, but it goes well also with bread or legume soups, as well as aged cheese.



Accolades

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2209 W 1st Street Suite 111 Tempe AZ 85281
p. 480 557 8466 f. 480 557 0556

www.classicowines.com