



Boranico

Marche I.G.T. Barrique

Vineyard Location

Boranico Farm extended over 16.38,15 hectares in Varano an othling village within the municipality of Ancona, close behind the Monte Cònero. It is located on the hill side witch the best sun position.

Characteristics/Grapes

50% Merlot coming from old vineyards of the area and 50% Montepulciano.

Vinification

The grapes are hand-picked, cleaned of the stalks and pressed. The maceration of the must together with the peels lasts 12 days with two daily topping up.

Refinement

After the main fermentation has terminated the wine is poured off and put in new barriques of Allier where it completes the malolactic fermentation.

The wine is then poured off and put again in barriques where it remains 12 months. The bottling occurs with no filtration.

Analitical Specifications

Total acidity 5.15 gr./l.

Volatile acidity 0.67 gr./l.

Alcohol 13.50% vol

Dry extract 32.00 gr./l.

Producer's Advices

Full-bodied and structured wine, suitable for a long period of conservation in bottle, at least 5/6 years in ideal cellar conditions.