AMBROGIO E GIOVANNI FOLONARI

TENUTE

TENUTE DEL Cabreo

IL BORGO

Toscana IGT

THE LAND

Area of production: made from grapes coming from the vineyards of Cabreo estates, on Greve in Chianti hills
Altitude: about 300 MASL

THE GRAPE

Vines: Sangiovese 70% - Cabernet Sauvignon 30%
Planting density: 3.000 - 5.000 vines per hectare
Production per hectare: on average 7 tonnes of grapes
Yield in wine from the grapes: about 65%

IN THE WINERY

Vinification: in stainless steel vats at a controller temperature of 26°/28°C. Maceration on the skins for 15/18 days
Ageing: in barrels made of French oak (225 liters) (30% new, 40% aged one year, 30% aged two years) for 16 - 18 months.
Bottle ageing: minimum 6 months

THE WINE

Tasting: Cabreo il Borgo represents the Chianti dynamic tradition of combining a strong personality with an innate and natural elegance. This wine, characterized by complex and charming aromas, stands out for its fresh and crispy fruit taste, with a silky finish and a great persistence
At the table: At our "Villa di Nozzole" we like to match it with guinea fowl stuffed with porcini mushrooms and blueberries
First harvest: 1982
Shelf life: up to 20-30 years
Interesting fact: The name "Il Borgo" comes from the oldest village of Chianti area (Montefioralle) that can be admired from our vineyards

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