



**AZIENDA AGRICOLA IL BORGHETTO**

**WINE GROWING 2017**



# IL BORGHETTO WINERY 2017



Azienda Agricola Il Borghetto  
Via Collina 21/23 - San Casciano Val di Pesa 50026 Firenze - Italia  
[agricola@borghetto.org](mailto:agricola@borghetto.org) - [www.borghetto.org](http://www.borghetto.org)

# IL BORGHETTO WINERY

## Vintages 2014

### BILACCIO 2014 IGP TOSCANA

100% Sangiovese

Harvested from 29th of September to 13th  
October 2014

*Particles of Vineyards and exposures*

Vineyards 'La Collina': South, South-west,  
North West facing

Vineyards 'Il Borghetto': South facing.

*Winemaking*

30% whole bunches, hand plunged, natural  
fermentation with local yeasts. 42 days of  
fermentation and maceration in open tanks of  
1000 liters.

18 months in French barriques: 0% new oak.

4 months bottle age prior to release.

Bottled with cork and under screw-cup

September 2016

Production: 3600 standard bottles

14 % alc.



# IL BORGHETTO WINERY

## Vintages 2014

### MONTIGIANO 2014 IGP TOSCANA

100% Sangiovese

Harvested from 25th/26th of September  
2014

*Particles of Vineyards and exposures*

Vineyards 'Il Borghetto': South and North  
facing

Vineyards 'La Collina': West South and North  
West facing

*Winemaking*

10% whole bunches, hand plunged,  
natural fermentation with local yeasts.

42 days of fermentation and maceration  
in cement tank of 5400 liters.

12 months in cement tank.

Bottled under screw-cup

September 2016

Production: 4400 standard bottles

13 % alc.



# IL BORGHETTO WINERY

## Vintages 2014

### ROSIE 2014 IGP TOSCANA

60% Merlot, 40% Cabernet Sauvignon  
Harvested from 23th September to 7th  
October 2014

*Particles of Vineyards and exposures*

Vineyards 'La Collina': South-West and  
North facing

Vineyards 'Il Borghetto': South facing

*Winemaking*

100% DST, hand plunged, natural  
fermentation with local yeasts.

35 days of fermentation and maceration  
in open tanks of 1000 liters.

18 months in French barriques: 0% new  
oak. 4 months bottle age prior to release.

Bottled under screw-cup

September 2016

Production: 900 standard bottles

14 % alc.



# IL BORGHETTO WINERY

## Vintages 2013

### MONTE DE SASSI 2013 IGP TOSCANA

100% Sangiovese

Harvested from 26 September to 11th  
October 2013

*Particles of Vineyards and exposures*

Vineyards 'La Collina': South, South-west,  
West facing.

*Winemaking*

20% whole bunch, hand plunged,  
natural fermentation with local yeasts.

42 days of fermentation and maceration  
in open tanks of 1000 liters.

20 months in French barriques: 0% new oak.

4 months bottle age prior to release.

Bottled with cork and under screw-cup

March 2016

Production: 5800 standard bottles

14 % alc.



# IL BORGHETTO WINERY

## Vintages 2012

### COLLINA 21 2012 IGP TOSCANA

70% Sangiovese, 15% Merlot, 15% Cabernet  
Sauvignon

Harvested from 17th September to 13th  
October 2012

*Particles of Vineyards and exposures*

Vineyards 'La Collina': South, South-West,  
North West facing

Vineyards 'Il Borghetto': South facing, North  
facing.

*Winemaking*

10% whole bunch, hand plunged, natural  
fermentation with local yeasts.

35 days of fermentation and maceration  
in open tanks of 1000 liters.

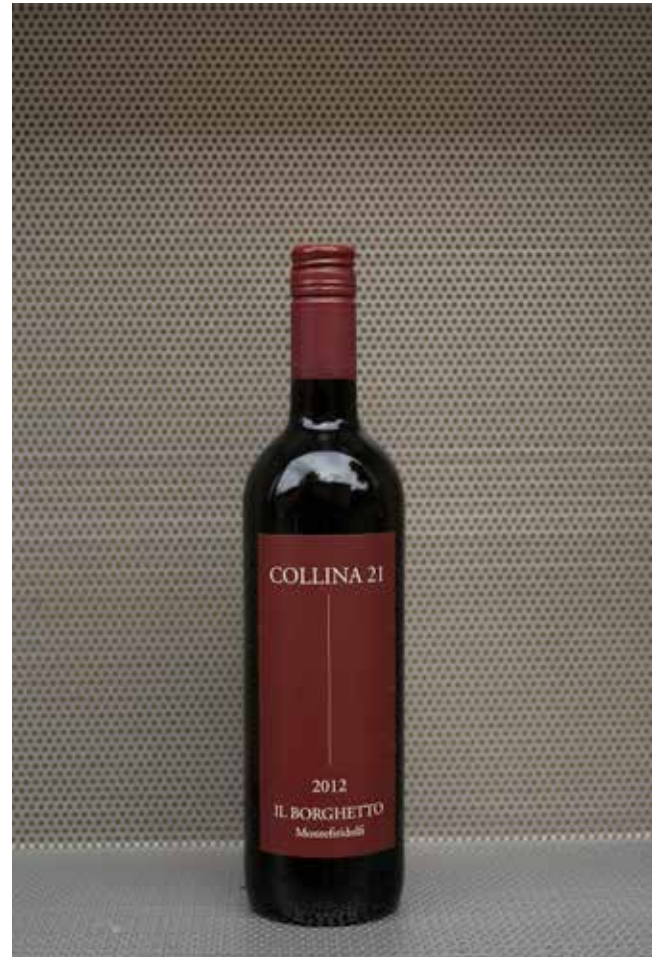
24 months in French barriques: 0% new  
oak.

Bottled under screw-cup

March 2016

Production: 7200 standard bottles

14,5 % alc.





# IL BORGHETTO WINERY

## Vintages 2011

### PAZ 2011 IGP TOSCANA

100% Sangiovese passito

Harvested 7th of October 2011

*Particles of Vineyards and exposures*

Vineyards 'La Collina': South and West facing  
*Winemaking*

pressed with steam, natural fermentation with  
local yeasts.

30 days of fermentation in open tanks of 300  
liters.

5 years in French barriques: 0% new oak.

Bottled with cork

September 2016

Production: 600 standard bottles

12 % alc.



# IL BORGHETTO WINERY

## Vintages 2009

### CLANTE 2009 IGP TOSCANA

100% Sangiovese

Harvested from 15th September  
to 7th October 2009

*Particles of Vineyards and exposures*

'La Collina': South, South-west.

*Winemaking*

30% whole bunch, hand plunged,  
natural fermentation with local yeasts.

42 days of fermentation and maceration  
in open tanks of 1000 liters.

24 months in French barriques: 40% new  
oak. 4 months bottle age prior to release.

Bottled with cork

December 2011

Production: 2000 standard bottles

14,5 % alc.



# IL BORGHETTO OLIVE GROVE

## Vintages 2016

### EXTRA VIRGIN OLIVE OIL 2016

The twelve hectares of olive groves are cultivated with different species of Tuscan olive trees: Morellino, Frantoiano, Pendolino and Leccino. The olive picking is done, by hands, from the end of October to the beginning of December. We try to press the olives the same day of picking to preserve the organoleptic properties of the oil.

The freshly pressed oil has a brilliant yellow-greenish colour with a slightly pungent aroma and an soft fragrance of artichoke.

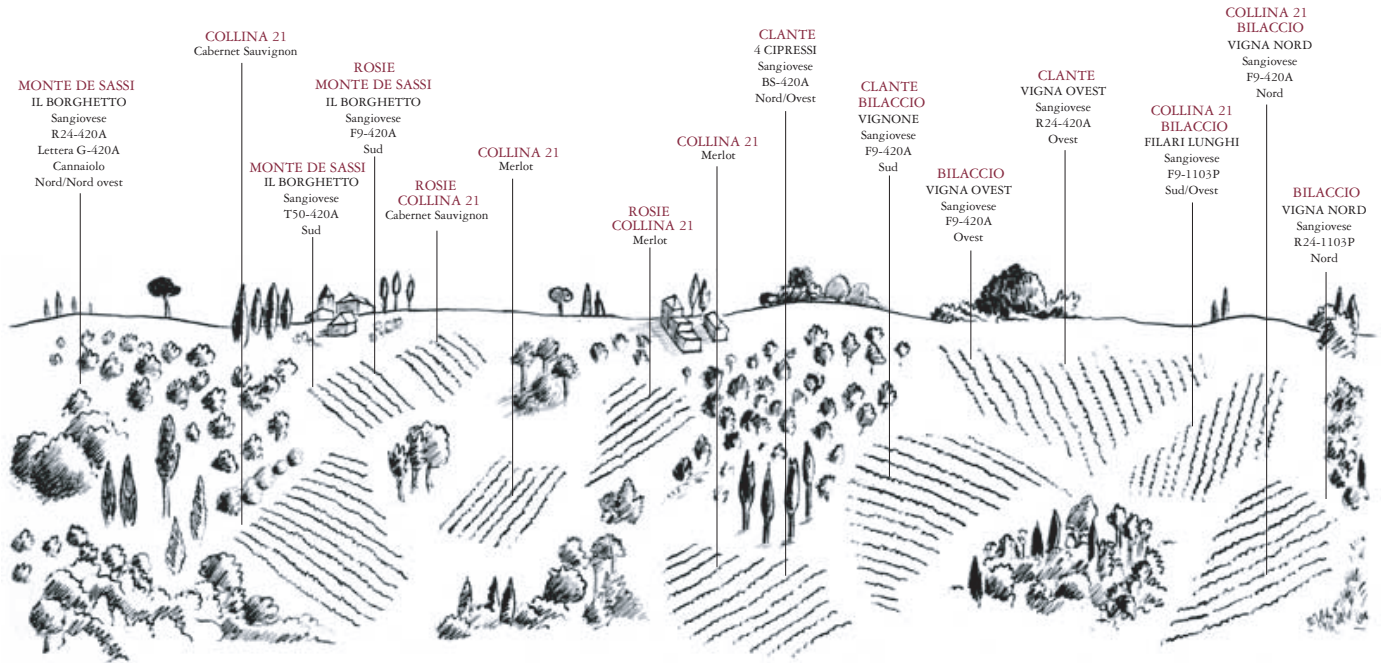
Every year the production of extra virgin olive oil amounts to 2000 to 3000 kilograms. The extra virgin olive oil of Il Borghetto is available directly at the Azienda and can be bought through our on line shop.





# Vigneti / Vineyards

Tipologia/Typology - Clone/Clone - Esposizione/Exposure - Vino Correlato/Wine Correlated



## Vineyards and Olive Grove

Il Borghetto Winery is located in Montefridolfi, on the Chianti hills, close to San Casciano Val di Pesa (12 km from Florence and 40 km from Siena). The Azienda Agricola Il Borghetto is a 30 hectare estate, comprising of olive groves, vineyards and woodland.

We produce red wines Chianti Classico Riserva and IGP Toscana. We started to plant new vineyards in 1999 and we produced our first bottle of wine in 2003. As we literally started from the ground up we have been able to tailor the winemaking to the most important thing of all, the vineyards.

**We do organic agriculture for the Vineyard, the Olive Grove, our Fruit Trees and Vegetable and Flower Garden.**

# WINE RATINGS

Il Borghetto Chianti Classico Riserva 2004 90 Points  
Wine Spectator

Il Borghetto Chianti Classico Bilaccio 2005  
Vino d'Eccellenza Guida dell'Espresso '09

Il Borghetto Chianti Classico Bilaccio 2006  
Vino d'Eccellenza Guida dell'Espresso '10

Il Borghetto IGT Montigiano 2010  
Vino d'Eccellenza/Migliore Vino qualità/prezzo Toscana.  
Guida dell'Espresso '13

Il Borghetto IGT Bilaccio 2010  
Vino d'Eccellenza Guida dell'Espresso '14

Il Borghetto Chianti Classico Riserva 2005 93 Points  
Wine Advocate

Il Borghetto IGT Clante 2006 93 Points  
Wine Advocate

Il Borghetto IGT Clante 2007 93 Points  
Antonio Galloni, Vinous

Il Borghetto IGT Clante 2009 93+ Points  
Antonio Galloni, Vinous



Il Borghetto Wine Growing



## winery & wines

For information about our wines, wine importer,  
wine tasting and extra virgin olive oil please contact:

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