AZIENDA AGRICOLA IL BORGHETTO

WINE GROWING 2017
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.
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.
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.
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.
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.
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.
Il Borghetto Winery is located in Montefiridolfi, 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 wineyards 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 wineyards.

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/Megliore Vino qualità/prezzoToscana.
   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
winery & wines

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

Antonio Cavallini
agricola@borghetto.org
wines@borghetto.org
(+39) 3355310814
skype: littlehorses21
www.borghetto.org

Il Borghetto di
Antonio Cavallini
Via Collina 21/23
San Casciano Val di Pesa 50026
Firenze - Italia

P. IVA 06254570481
C.F. CVLNTN68B24F205X