



BORGA

SINCE 1940

a
night of
rumi-
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and
stories
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**BORGGA**
SINCE 1940

REFOSCO

IGT Veneto



DESCRIPTION FROM LABEL

The indigenous one. Structured, velvety and opulent. Invite the family over for a long night of rumination and stories.



GRAPE VARIETY

100% Refosco



ALCOHOL

12,50%




CHARACTERISTICS

Ruby red wine with violet hues, structured and tannic, it is fruity on the nose with notes of raspberry and blackberry.



FOOD PAIRING

Venison stew with red berries sauce and celeriac mash. /  Seitan stew with red berries sauce and celeriac mash.



SERVING TEMPERATURE

Serve at 14 - 16 °C



Production area
Chiarano Area



Soil type
Clay



Vine training
Sylvoz



Format
750 ml



Aging

The wine obtained rests in vitrified cement tanks, where it is aged for 5/6 months, before bottling.



Vinification

After the harvest, the freshly picked grapes are taken to the cellar and de-stemmed. Selected yeasts are added to the free-run must and it is sent to fermentation which takes place at a controlled temperature between 24° and 26°, for about 15 days, 10 of which in contact with the skins.

Produced in Italy



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