



## **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.