



# INCIPIIT

## TOSCANA ROSSO IGT

Incipit is our first wine and it tells of the beginning, the beginning of everything, including our wine history.

With its ruby red color, it is smooth wine on the palate and opens up after the first impact, delivering aromas of berries, leather and spices.

It has an elegant taste that well mitigates its robust tannins, giving it a balance that makes it pleasant to be enjoyed in company.

Incipit is ideal when paired with roasted or grilled red meats, game or aged cheeses.

WINE NAME: **INCIPIT.**

FIRST YEAR OF PRODUCTION: **2016.**

DESCRIPTION OF THE VINEYARDS: **MEDIUM-TEXTURED SOILS RICH IN LIMESTONE AND MARL UNDER ORGANIC FARMING.**

VINEYARD DISPLAY: **SOUTH, SOUTH-WEST.**

ALTITUDE: **320 METERS ABOVE SEA LEVEL.**

TRELLINGSYSTEM: **SPURRED CORDON AND GUYOT.**

YEAR OF PLANTING: **2006 AND 2015.**

PLANTDENSITY: **4800 PLANTS / HA.**

ROOTSTOCKS: **X110 RICHTER AND X 1103 PAULSEN.**

CLONES: **SANGIOVESE VCR 23 FOR THE NEW PLANTS AND UNKNOWN FOR THE OLD ONES.**

GRAPES: **70% SANGIOVESE, 30% GAMAY.**

**VINIFICATION TECHNIQUE:** the harvest is carried out manually in crates, with multiple passages through a careful selection in the field. The single vine is fermented in steel tanks reached by the de-stemmed grapes by means of a peristaltic pump which, due to its characteristics, maintains the maximum possible integrity. Fermentation takes place at a controlled temperature by means of refrigerating bands present on wine vessels at temperatures no higher than 30°C with double brief daily pumpings combined with delestage (1 or 2 per tank during fermentation) and racking generally takes place after about 25 days of maceration.

**AGING TECHNIQUE:** after the completion of the malolactic fermentation, the wines are blended and aged in French oak barrels for about 12 months, at the end of which they are prepared for bottling.

**MAIN ANALYTICAL DATA:** Alcohol: 13.50% - Total acidity: 5,60 gr / liter.

**AGING POTENTIAL:** 10/15 Years.

**PRODUCTION:** 1500 Bottles of 750ml.



**BORGO MACERETO**  
SICOMANO



# LA FUGA

## CHIANTI RUFINA DOCG

La Fuga is a Chianti Rufina DOCG, 100% Sangiovese and fully represents our desire to maintain a strong link with our territory and with its historic wine-making tradition.

Purple-red in color, fresh on the palate, it has an aromatic profile rich in the typical notes of Sangiovese: red fruits, roses, pepper and tomato leaf. La fuga is suitable to accompany grilled meats and traditional Tuscan first courses.

It is a certified organic wine. Its label pays tribute to the work of a Tuscan artist who well embodies the combination of art and wine, dream and reality, joyfully describing our land and our work.

WINE NAME: **LA FUGA.**

FIRST YEAR OF PRODUCTION: **2018.**

DESCRIPTION OF THE VINEYARDS: **MEDIUM-TEXTURED SOILS RICH IN LIMESTONE AND MARL UNDER ORGANIC FARMING.**

VINEYARD DISPLAY: **SOUTH, SOUTH-WEST.**

ALTITUDE: **350 METERS ABOVE SEA LEVEL..**

TRAINING SYSTEM: **SPURRED CORDON.**

YEAR OF PLANTING: **2006 AND 2015.**

PLANT DENSITY: **4800 PLANTS / HA.**

ROOTSTOCKS: **X110 RICHTER AND X1103 PAULSEN.**

CLONES: **SANGIOVESE VCR 23 FOR THE NEW PLANTS AND UNKNOWN FOR THE OLD ONES.**

GRAPES: **100% SANGIOVESE.**

**VINIFICATION TECHNIQUE:** the harvest is carried out manually in crates, with multiple passages through a careful selection in the field. The single vine is fermented in steel tanks reached by the de-stemmed grapes by means of a peristaltic pump which, due to its characteristics, maintains the maximum possible integrity. Fermentation takes place at a controlled temperature by means of refrigerating bands present on wine vessels at temperatures no higher than 30°C with double brief daily pumpings combined with delestage (1 or 2 per tank during fermentation) and racking generally takes place after about 15 days of maceration.

**AGING TECHNIQUE:** after the completion of the malolactic fermentation, the wine continues its aging in steel for several months, after which it is bottled and then continues further with refinement in the bottle before being placed on the market.

**MAIN ANALYTICAL DATA:** Alcohol: 13.50% – Total acidity: 5,70 gr / liter.

**AGING POTENTIAL:** 10/20 Years.



**BORGO MACERETO**

DEGRANDI



## DOPPIOSENSO TOSCANA BIANCO IGT

Doppio Senso is an IGT Toscana Bianco made of different grape varieties (Sauvignon Blanc, Viognier, Riesling, Incrocio Manzoni, Moscato) with the goal of obtaining a floral and intensely aromatic white wine.

It shows a light yellow colour, a bright acidity and a complex aromatic spectrum such as white peach, gooseberry and lime.

Perfect as aperitif or paired with fish dishes.

WINE NAME: **DOPPIOSENSO.**

FIRST YEAR OF PRODUCTION: **2019.**

DESCRIPTION OF THE VINEYARDS: **MEDIUM-TEXTURED SOILS.**

**RICH IN LIMESTONE AND MARL UNDER ORGANIC FARMING.**

VINEYARD DISPLAY: **WEST.**

ALTITUDE: **350 METERS ABOVE SEA LEVEL.**

TRAINING SYSTEM: **GUYOT.**

YEAR OF PLANTING: **2016.**

PLANT DENSITY: **4800 PLANTS/HA.**

GRAPES: **SAUVIGNON BLANC, VIOGNIER, RIESLING, INCROCIO  
MANZONI, MOSCATO.**

**VINIFICATION TECHNIQUE:** manual harvest with careful selection of the grapes in the vineyard, direct pressing of the grapes in a pneumatic press, fermentation of the different grape varieties already assembled, conducted with a controlled temperature of maximum 15°C.

**AGING TECHNIQUE:** after malolactic fermentation, aging in steel for about 8 months.

**MAIN ANALYTICAL DATA:** Alcohol: 12.5% vol - Acidity: 6.2 g/l.



**BORGOMACERETO**  
DEGHANO



# MUSICA

## CHIANTI RUFINA DOCG RISERVA

Musica has all the characteristics of the Riservas produced in the Chianti Rufina: powerful and structured but at the same time rich in the intrinsic freshness of the wines for this sub-denomination.

Made with 100% Sangiovese grapes obtained from our best vineyard, its power benefits from the wood ageing which has enriched its complexity, structure and persistence. The brick red of the color is followed by a rich bouquet of red fruits, violets, blackberries, coffee and leather.

It goes well with stewed wild boar, Florentine steak and grilled meats.

WINE NAME: **MUSICA.**

FIRST YEAR OF PRODUCTION: **2018.**

DESCRIPTION OF THE VINEYARDS: **MEDIUM-TEXTURED SOILS  
RICH IN LIMESTONE AND MARL UNDER ORGANIC FARMING.**

VINEYARD DISPLAY: **SOUTH, SOUTH-WEST.**

ALTITUDE: **350 METERS ABOVE SEA LEVEL.**

TRAINING SYSTEM: **SPURRED CORDON.**

YEAR OF PLANTING: **2006.**

PLANT DENSITY: **4800 PLANTS/HA.**

ROOTSTOCKS: **110 RICHTER E 1103 PAULSEN.**

CLONES: **SANGIOVESE VCR23.**

GRAPES: **100% SANGIOVESE.**

**VINIFICATION TECHNIQUE:** manual harvest with careful selection of the grapes both in the vineyard and in the cellar. Direct pressing of the grapes with pneumatic press and fermentation in steel tanks at a controlled temperature of 28° - 30°C with double short daily pumping combined with delestage. Maceration on the skins for about 20 days.

**AGING TECHNIQUE:** after malolactic fermentation, aging in steel about 8 months and then carefully refined at controlled temperatures for 12 months in French tonneaux and oak barrels of first, second and third passage. Further aging in the bottle for 6 months before to exit on sale.

**MAIN ANALYTICAL DATA:** Alcohol 14% vol - Acidity: 5,8 g/l.

**AGING POTENTIAL:** 20/25 Years.



**BORGO MACERETO**  
DEGMANO





## IL BORGO PINOT NERO IGT TOSCANA

Il Borgo was created as a tribute to a grape variety, Pinot Noir, that in our area, Mugello, has found great adaptability and a very peculiar identity.

Its delicate purple taint is supported by a beautiful development of aromas such as cherry, leather, white chocolate and blackberry with a smooth but delicate impact on the palate.

It could be well paired with game, light cheeses and duck in orange sauce.

WINE NAME: **IL BORGO.**

FIRST YEAR OF PRODUCTION: **2019.**

DESCRIPTION OF THE VINEYARDS: **FAIRLY COMPOSED SOIL RICH IN CALCIUM CARBONATE AND GALESTRO MANAGED UNDER THE ORGANIC AGRICULTURE RULES.**

VINEYARD DISPLAY: **WEST.**

ALTITUDE: **350 METERS ABOVE SEA LEVEL.**

TRAINING SYSTEM: **GUYOT.**

YEAR OF PLANTING: **2015.**

PLANT DENSITY: **4800 PLANTS/HA.**

ROOTSTOCKS: **110 RICHTER.**

CLONE: **R4.**

GRAPES: **100% PINOT NOIR.**

**VINIFICATION TECHNIQUE:** the harvest is carried out manually with a careful selection in the field. The grapes, once de-stemmed and crushed by a peristaltic pump goes directly in a French oak truncated cone vat where the Pinot Nero is vinified at a controlled temperature of 28°C with double brief daily punching down. Maceration on the skins for about 18 days.

**AGING TECHNIQUE:** after the malolactic fermentation, the wines are aged in tonneaux and French oak barrels of first and second passage for about 12 months at controlled temperatures. When malolactic is finished, the wine is transferred to steel tanks before bottling. Further aging in the bottle for a minimum of 6 months before to be released on sale.

**MAIN ANALYTICAL DATA:** Alcohol 14% vol – Acidity: 5,8 g/l.

**AGING POTENTIAL:** 18/22 Years.

**PRODUCTION:** 2000 Bottles.



**BORGO MACERETO**  
DICOMANO