



FAMIGLIA  
**BORON**

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### Rosè Boron

<b>GRAPES:</b>	70% Malbech, 30% Merlot
<b>APPELLATION:</b>	IGP Veneto
<b>VINEYARD</b>	
<b>LOCATION:</b>	Annone Veneto
<b>GROWING</b>	
<b>METHOD:</b>	Double sylvoz overturned
<b>VINE DENSITY:</b>	3100 plants per hectare.
<b>AVERAGE YIELD:</b>	120 Q.li grapes/Ha.
<b>HARVEST TIME:</b>	Mid September
<b>VINIFICATION:</b>	The wine is decanted following a two-day maceration at a controlled temperature (18 ° C). After fermentation in stainless steel with selected yeasts and at a controlled temperature, it is fermented a second time with the "Charmat method".
<b>ALCOHOL CONTENT:</b>	11.50 % vol.
<b>SERVING</b>	
<b>TEMPERATURE:</b>	8-10°C
<b>RESIDUAL SUGAR:</b>	16.00 g/l
<b>TOTAL ACIDITY:</b>	6.20 g/l
<b>SPARKLING IN</b>	
<b>AUTOCLAVE:</b>	30 days

#### **ORGANOLEPTIC CHARACTERISTICS**

**COLOUR:** An intense pink, elegant and persistent perlage.

**SCENT:** Particular and delicate, with hints of rose, strawberry, orange, cherry and raspberry.

**FLAVOUR:** A good balance of acidity / sugars, dry, reminiscent of strawberry with notes of green apple and berries.

**FOOD PAIRING:** Aperitif, excellent with fish dishes, light appetizers, traditional Italian cold cuts and cold cuts, even those particularly flavored.