

Il Borro Borragiano Valdarno di Sopra DOC

THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Valdarno di Sopra

CEPAGE: 40% Merlot, 35% Syrah, 25% Sangiovese

WINEMAKING: Hard Harvested. Grapes refrigerated, held in large oak foudre casks then cold macerated for 2 days. Temperature controlled fermentation.

AGING: 2 days Cold maceration in 50 hl barrels. 10 Mnth LG oak cask

ANNUAL PRODUCTION: 5000 Cases

THE STORY

Rumours of the Etruscans buzz throughout the vineyards, but concrete records of Il Borro date back to 1254, when the Mscagni family purchased the castle of Il Borro and the surrounding land. Ownership has changed many times, seeing royalty and the ambitious roam its halls. In 1993 Ferruccio Ferragomo purchased the estate, and his son Salvatore now leads as CEO.

PHILOSOPHY: Since its beginning, Il Borro has understood the necessity for conservation and protection of its vineyards. This became more clear in 2015 when the estate converted to all biodynamic practices in order to help the land regenerate itself. The winery's central theme has always been place. People may change, but the vineyards and castle have stood for almost 1000 years.

THE ADJECTIVES

OVERALL: Young & Vivacious

AROMAS / FLAVORS: Cherry, Strawberry, Blueberry, Ginger, White Pepper

MOUTHFEEL: Sweet & Spicy

THE SELLING POINTS

Great Heritage Injected with Youth & Brilliance

SUSTAINABILITY: Certified Organic, Biodynamic In Practice, Minimal Intervention / Augmentation, Natural Fermentation

PAIRINGS: Pappa al pomodoro, Aged Cheeses, Tuscan Bread Soup

