

Il Borro Petruna

THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Valdarno di Sopra

CEPAGE: 100% Sangiovese

WINEMAKING: 11 months on the skins in amphora with 5/6 manual punching down per day. 12 months in bottle before releasing.

AGING: 11 months on the skins in amphora & 12 months in bottle

ANNUAL PRODUCTION: 920 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: Authentic & Intriguing

AROMAS / FLAVORS: Complex bouquet with notes of ripe red fruits and distinctive aromas deriving from the amphora

MOUTHFEEL: Full-bodied & balanced tannin

THE SELLING POINTS

Pure expression produced from Earth's elements

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

PAIRINGS: Aged and blue cheeses, Tuscan dishes, vegetable soups

