

IL BORRO TOSCANA

IL BORRO WINES AT THE 52ND VINITALY

For tasting:

Bolle di Borro Classic Method Rosé 2012

Petruna in Anfora Val D'Arno di Sopra DOC 2016 (Organic)

Il Borro IGT Toscana 2014

Polissena IGT Toscana 2015 (Organic)

Pian Di Nova IGT Toscana 2015 (Organic)

Lamelle IGT Toscana 2017

Borragiano Valdarno di Sopra 2016 (Organic)

Rosé del Borro IGT Toscana 2017 (Organic)

From Sunday 15 to Wednesday 18 April 2018

Centro Congressi VeronaFiere (Pad. 9 Stand C16), Viale del Lavoro, 8 – Verona



S. Giustino Valdarno (AR), April 2018. Il Borro, the wine estate owned by Ferruccio Ferragamo in the Upper Valdarno basin, driven by respect for the environment and the ecosystem, and entirely organic since 2015, will present its wines at the 52nd Vinitaly scheduled from 15 to 18 April 2018 at Centro Congressi VeronaFiere (Pad. 9, Stand C16).

The winery will offer tastings of the following wines: **Bolle di Borro Classic Method Rosé 2012**, Petruna 2016 (Organic), Il Borro 2014, Polissena 2015 (Organic), Pian Di Nova 2015 (Organic), Lamelle 2017, Borrighiano 2016 (Organic) and Rosé del Borro 2017 (Organic).

Something new for this year will be the presentation of the 2012 vintage Bolle di Borro Classic Method Rosé, which is matured on the yeasts for **60 months** rather than the 48 months of previous vintages. The Sangiovese shows off all its elegance in this *metodo classico*, with a fine, persistent perlage resulting from the lengthy maturation.

IL BORRO

TOSCANA

DETAILS OF WINES FOR TASTING

BOLLE DI BORRO CLASSIC METHOD ROSÉ 2012

Literally Borro Bubbles, is a Classic method rosé made with 60 month lees-fermented Sangiovese.

To produce this wine the company chose a specific Sangiovese vineyard because of its cool location, strong day-night temperature variations and slow maturation, bound to assure the product's fresh aromas, balanced acidity and low sugar content.

“The main characteristic of Bolle di Borro starting from the 2012 vintage is that it was aged on the lees for 60 months. The Sangiovese vaunts its elegance, the perlage, you see, is fine and persistent. The nose is rich of crunchy bread crusts fruit, reminiscent of the sour freshness of Sangiovese. In the mouth it has this creamy texture, enveloping silky with a juicy sour note typical of Sangiovese”. Stefano Chioccioli, Enologist Consultant of Il Borro.

To best savour Bolle di Borro, we suggest sipping it out of ample glasses at a temperature of about 10/12 degrees. Food pairing: Bolle di Borro is ideal as an aperitif. It is also excellent throughout the meal, to be enjoyed with refined and structured dishes, both fish and meat. Alcohol: 12,5% vol.

PETRUNA IN ANFORA VAL D'ARNO DI SOPRA DOC 2016 (ORGANIC)

Petruna in Anfora is produced from 100% Sangiovese grapes using only clay amphorae for making and storing the wine. The vineyard from which this wine is produced, Casa al Coltro, has a density of 4.500 plants per hectare and it is located at approximately 350 metres above sea level. The soil is Schistose with an optimal drainage capacity. At the end of August the plants are pruned leaving around 1 kg of grapes on each vine. The grapes, once they reach optimal ripeness, are harvested, destemmed and kept refrigerated overnight at 5-10°C. They are sorted by an optical device and then pressed and decanted in large terracotta amphorae. The must begins to ferment in the amphora while undergoing the daily practise of “follatura”, the process by which marcs are pressed down to the bottom of the amphora several times a day.

The amphorae are then sealed with stainless steel lids and left to macerate on skins for 12 months during which the interaction of terracotta, wine and skins allows a characteristic maturation that makes this wine so unique. Petruna in Anfora has a deep ruby-red colour. It has an intense, complex bouquet with notes of ripe redfruits and distinctive aromas deriving from the aging in terracotta amphora. It has a full-bodied flavour and well balanced tannins with a good acidity. Petruna Anfora pairs perfectly with all the Tuscan dishes cooked with meat, but also with bread or legumes soups.

It can also be served with aged or blue cheeses. Alcohol: 13,5% vol.

IL BORRO

TOSCANA

IL BORRO IGT TOSCANA 2014

Il Borro IGT Toscana (50% Merlot, 35% Cabernet Sauvignon, 15% Syrah) has an intense ruby colour, with purplish reflections. The bouquet is full and intense, concentrated, with notes of underbrush and with spicy scents. The taste is dry, with a good body and soft tannins, a good consistency, well integrated and persistent. The vineyards are planted at a density of 4.500 vines per hectare and at an average height of 300 metres above sea level. The 'Vendage' (literally the harvesting of the grapes) takes place at the end of August. Each plant produces up to 1 kg of grapes or 4500 kg of grapes per hectare yielding about 3,000 litres of wine. The grapes are harvested, de-stemmed and sorted by hand and then pressed and gravity-fed into vinification tanks. Each variety of grape is processed individually. On the first day of fermentation during vinification, 10 to 20% of the liquid is removed from the tanks to increase concentration. Maceration, the process by which whole grapes are fermented in a carbon dioxide rich environment prior to crushing, takes about 22 days in the stainless-steel tanks at a temperature controlled 28°C. The last stage is alcoholic fermentation which takes around 10 days on average after which the wine is decanted into barrels. From these older barrels the wine is siphoned into new Allier Oak barrels, a procedure known as racking. After the malolactic fermentation (we are now up to mid November), the grape varieties are blended by the Vigneron, the estate wine maker. The wine is then left to mature in casks for at least 18 months after which it is filtered and bottled. The wines remain in our cellars for a further 8 months for a final maturation. Ideal with: all the Tuscan dishes cooked with meat, aged cheeses, cured meats, first and main courses with game. Il Borro wine pairs perfectly with hare, wild boar, chianina and cinto senese meat. Il Borro wine pairs perfectly with some asiatic dishes and with US hamburger. Alcohol: 14% vol.

POLISSENA IGT TOSCANA 2015 (ORGANIC)

Polissena IGT Toscana is made exclusively from Sangiovese grapes and it reflects what this territory has to offer to the winegrower. Polissena has a deep ruby-red colour. It has an intense bouquet, with notes of underbrush and hints of red fruit. It is dry, with a good body and a pleasant hint of tannins. The vineyard from which this wine is produced, Politi, has a density of 4.500 plants per hectare. It is the highest vineyard in the Il Borro Estate at approximately 350 metres above sea level. The soil is Schistose which drains very well. At the end of August the plants are pruned leaving around 1 kg of grapes on each vine. The yield per hectare is 4,500 kg, equivalent to around 3,000 litres of wine. The grapes, once they are ripe, are harvested, de-stemmed and sorted by an optical device and then pressed and gravity-fed into vinification tanks. On the first day of fermentation during vinification, 10 to 20% of the liquid is removed from the tanks to increase concentration. Maceration, the process by which whole grapes are fermented in a carbon dioxide rich environment prior to crushing, takes about 22 days in the stainless-steel tanks at a temperature controlled 28°C. The last stage is alcoholic fermentation which takes around 10 days on average after which the wine is decanted into barrels. The wine is then left to mature in the casks for at least 12 months after which it is filtered and bottled. After twelve months, the wine returns to the stainless-steel vats for approximately one month and is then gently filtered, bottled and left for a further 6 months to mature in the bottle. Ideal with: all the Tuscan dishes cooked with meat, Tuscan croutons, aged cheeses, cured meats, first and main courses

IL BORRO

TOSCANA

with games (wild boar, chianina meat and cinta senese meat/salami). Polissena wine pairs perfectly with hare, wild boar, chianina and cinta senese meat. Alcohol: 13,5 % vol.

PIAN DI NOVA IGT TOSCANA 2015 (ORGANIC)

Pian Di Nova is the entry-level wine from Il Borro Winery. It is produced using 25% Sangiovese grapes and 75% Syrah grapes balancing the traditional variety with an international one. The vineyards from which Pian Di Nova is produced have a density of 4.700 plants per hectare and are located at 200 meters above sea level. The soil is mostly loamy and sandy with a very good drainage capacity. The two grape varieties are vinified separately once they are optimally ripe according to variety. They are hand harvested in 10kg cases and kept refrigerated overnight at the temperature of 5°C, then de-stemmed and sorted by an optical device and finally pressed and gravity-fed into vinification tanks. Maceration of the must lasts 2 days in the stainless-steel tanks at a controlled temperature of 10°C. Then the alcoholic fermentation takes place at controlled temperature of 25/28°C for about 10 days and then the wine is left to macerate on grapes skins for another 20 days. After the racking, the wine is kept in steel tanks for 6 months and then decanted into used oak barrels where it is left to mature for 12 months. After the ageing in barriques the wine is decanted once again into steel tanks where the two grape varieties are blended, decanted and gently filtered. The wine is then ready to be bottled and stocked for another 6 months in order to take out its best potentialities. Pian di Nova has an intense ruby red color. The bouquet is floral and intensely fruity with scents of black and red fruits and hints of spicy notes. The taste is smooth and full-bodied, with a pleasant freshness and an alcohol that mellows the tannins. The persistence is good, with spicy and fruity end. Overall Pian Di Nova is a well-balanced and versatile wine which never tires the palate. Ideal with: it is ideal with dishes from the Tuscan tradition and it pairs very well also with spicy and strong-flavoured dishes from the oriental cuisine. Alcohol: 13,5% vol.

LAMELLE IGT TOSCANA 2017

Lamelle is produced by cold pressing Chardonnay grapes which are hand-harvested using 10kg cases once they have reached optimal maturity and kept refrigerated overnight at 5-10° C. The day after the grapes are de-stemmed and softly pressed in order to avoid the extraction of unwanted compounds. The resulting must is then decanted into stainless-steel tanks where the wine is clarified in order to remove all the sediments and then fermented at controlled temperature of 15-17° C. After the fermentation the wine is kept on yeast lees for about 60 days, then it is decanted and bottled thereafter. Lamelle is straw-yellow coloured and its bouquet discloses the typical aromas of the grape variety. On the nose it is fresh with hints of yellow pulp fruits and floral scents. The taste is pleasantly fresh and fruity with a marked mineral note deriving from a well-balanced acidity and a good sapidity. Food Pairing: it is ideal with fish dishes, light first course dishes or fresh soft cheese. Also to be served as an aperitif at the temperature of 10-12°C. Alcohol: 12,5% vol.

IL BORRO

TOSCANA

BORRIGIANO VALDARNO DI SOPRA DOC 2016 (ORGANIC)

Borrighiano Valdarno di Sopra DOC (35% Syrah, 40% Merlot, 25% Sangiovese) is the first wine from Il Borro winery under the designation “Valdarno di Sopra DOC” and with the Organic certification. It is produced after years of dedication to research, experimentation and enthusiasm in creating quality wines. The vineyards are planted at a density of 5.000 vines per hectare with pruned-spur cordon-trained system at 100 cm above the ground. Each plant produces up to 1 kg of grapes or 4.500 kg of grapes per hectare yielding about 3,000 litres of wine. The production has been accomplished through an alternative system making use of large oak casks of 75 hl and 50 hl as well as the refrigeration of the grapes followed by a cold maceration lasting two days. The grapes of Sangiovese, Syrah and Merlot are hand-harvested when technological and phenolic maturity are reached. The refrigeration at 7° C and the cold maceration in large oak barrels allow to maintain the complexity of the aromatic compounds naturally present in grapes. Subsequently the temperature-controlled fermentation (28°) takes place and it is followed by an aging of 10 months in large wooden casks. Borrighiano has a lively ruby colour with purplish reflections. The bouquet is intense, with notes of fresh little red fruits mainly reminiscent of cherry and with light spicy scents of ginger and white pepper. The taste is pleasantly fresh, with soft tannins and a lively fruity end leaving a clean harmonious mouth feeling. Ideal with: it can be served at cellar temperature to fully enjoy its liveliness. Chilling emphasises the fresh snap of acidity, its refreshing and mouth-watering qualities and therefore may be served as an aperitif. It is also perfectly paired with authentic rustic Tuscan cuisine as bread-based soups (ribollita, pappa al pomodoro), fresh or lightly aged cheeses as well as light and medium meat dishes. For its bouquet, liveliness and crispness it is also agreeably suited to all courses. Alcohol: 13,5% vol.

ROSÉ DEL BORRO IGT TOSCANA 2017 (ORGANIC)

Rosé del Borro IGT Toscana is vinified by cold pressing Sangiovese grapes which are hand-harvested once they have reached optimal maturity and kept refrigerated overnight at 5-10° C.

The day after the grapes are de-stemmed and pressed after a short maceration period in contact with the skins. The resulting must is then decanted into stainless-steel tanks where the *wine is clarified* in order to remove all the sediments and then fermented at controlled temperature of 15-17° C.

After the fermentation the wine is kept on yeast lees for about 60 days and bottled thereafter.

Rosé del Borro IGT Toscana is bright pink coloured with distinguished lively bouquet of white flowers and fresh fruits. The taste is delicate and crisp with hints of small berries red fruits and a fresh and balanced finish. Ideal with: as an accompaniment to fish and first course dishes or as an aperitif served at 10-12° C. Alcohol: 13% vol.

IL BORRO

TOSCANA

PRESS NOTE

*The Il Borro Estate, the wine estate owned by Ferruccio Ferragamo and managed by his son Salvatore Ferragamo (presently CEO of Il Borro) and daughter Vittoria (who oversees the organic vegetable garden and special projects) covers an area of seven hundred hectares in the Upper Valdarno basin in the heart of Tuscany. Of these, 45 hectares are vineyards, 40 olive groves, 180 for growing forage and arable crops, 1 hectare for organic vegetables, and the rest left for forestry. **The state has been entirely organic since 2015.** The 45 hectares of vineyards, in conversion to organic farming since 2012, situated between 300 and 500 metres above sea level, enjoy unique soil and climate conditions that result in high quality wines. Nowadays, native vines, such as Sangiovese, but also varieties that are part of the “Tuscan tradition”, such as Merlot, Cabernet Sauvignon and Petit Verdot, cohabit and adapt to the variability of the soil. Total annual production is 180,000 bottles, divided into the following labels: Bolle di Borro Rosé Metodo Classico (100% Sangiovese) – which from the 2012 vintage matures on the yeasts for 60 months (compared with the 48 months for previous vintages), Alessandro dal Borro Igt Toscana (100% Syrah), Petruna in Anfora Val d’Arno di Sopra Doc Bio (100% Sangiovese), Il Borro Igt Toscana (50% Merlot, 35% Cabernet, 15% Syrah), Polissena in Anfora Igt Toscana Bio (100% Sangiovese), Pian di Nova Igt Toscana Bio (75% Syrah, 25% Sangiovese), Lamelle Igt Toscana (100% Chardonnay), Borrigiano Valdarno di Sopra Doc Bio (35% Syrah, 40% Merlot, 25% Sangiovese), Rosé del Borro Igt Toscana Bio (100% Sangiovese), Vinsanto del Chianti Occhio di Pernice (100% Sangiovese).*

For informations: Il Borro press@ilborro.it
www.ilborro.it – www.ilborrowines.it

Press Office

Fcomm via Pinamonte da Vimercate, 6 – 20121 Milano T. 02 36586889
Francesca Pelagotti mobile +39 366 7062302, francescapelagotti@fcomm.it
Sonia Gambino mobile +39 342 0686448, soniagambino@fcomm.it
Alessandro Gammaldi mobile +39 340 9629083 alessandrogammaldi@fcomm.it