

IL BORRO TOSCANA

IL BORRO WINES MAKE THEIR DEBUT AT SUMMA 2018 THE EVENT FOR CERTIFIED ORGANIC WINERIES

For tasting:

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

Il Borro IGT Toscana 2014

Polissena IGT Toscana 2015 (Organic)

Rosé del Borro IGT Toscana 2017 (Organic)

Saturday and Sunday 14-15 April 2018, from 10 am to 6 pm

Tenuta Alois Lageder- STAND 73- Casòn Hirschprunn & Tòr Löwengang, Magrè, Alto Adige



S. Giustino Valdarno (AR), April 2018. Il Borro, the wine estate owned by Ferruccio Ferragamo in the Upper Valdarno basin, and in conversion to organic farming since 2012, will take part for the first time in **Summa 2018**, one of the most exclusive events featuring wines from certified organic wineries from all over the world, and organized by Alois Lageder on his estate Magrè on 14 and 15 April 2018.

The **Il Borro** wine estate, run by Salvatore Ferragamo (CEO), who will attend the event with his father, Ferruccio, will present the following organic wines: **Petruna in Anfora Val d'Arno di Sopra Doc 2016**, the first wine made in amphorae, **Il Borro Igt 2014**, the estate's *flagship wine* (beginning from the 2015 vintage, Il Borro will also be organic), **Polissena Igt Toscana 2015** and **Rosé del Borro Igt Toscana 2017**.

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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.

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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, destemmed 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,

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chianina and cinta 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 in to 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 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.

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: a san accompagniment to fish and first course disse or a san aperitif served at 10-12° C. Alcohol: 13% vol.

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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).*

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