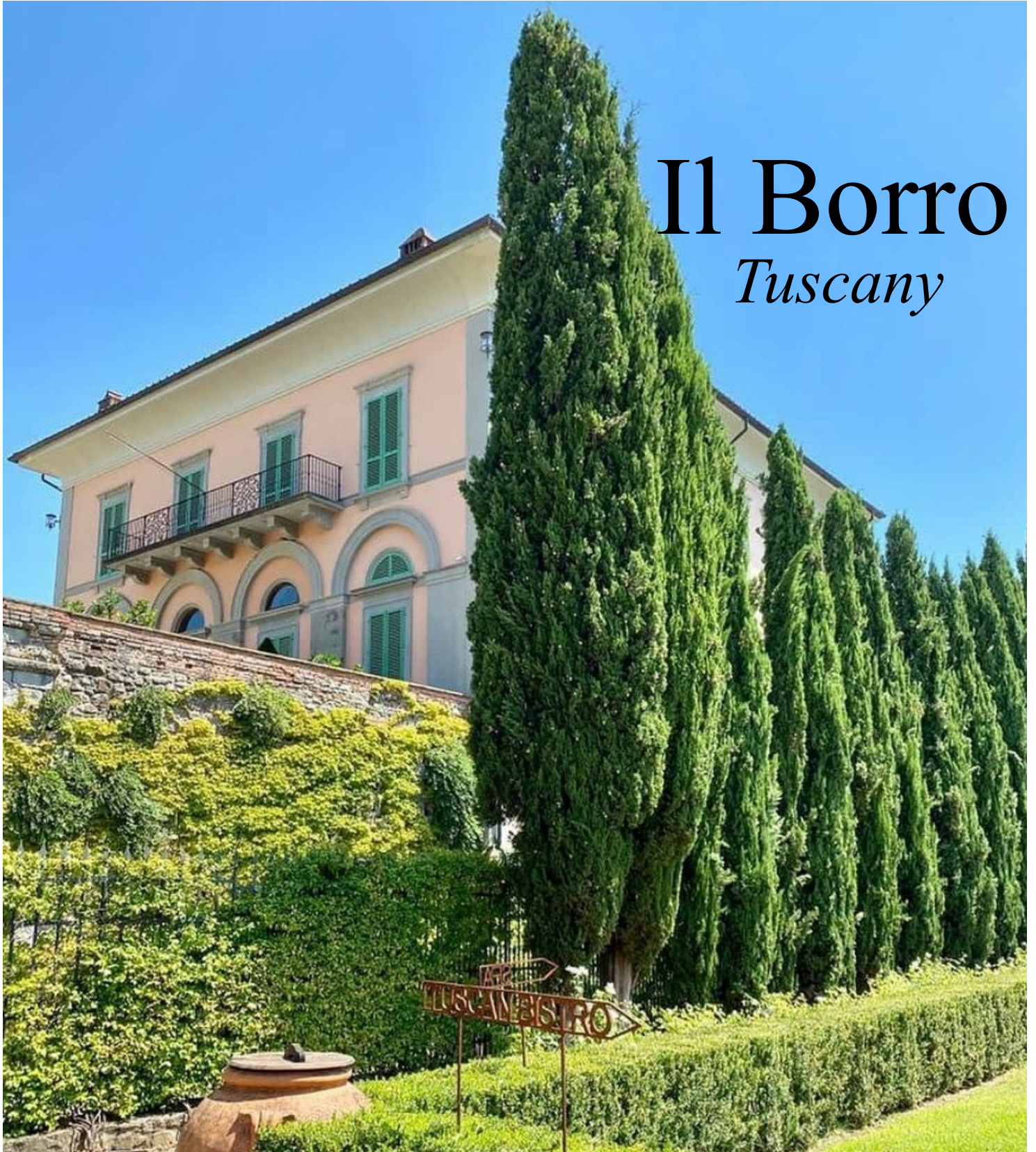


POLO & LIFESTYLE

THE LONDON MAGAZINE



Il Borro

Tuscany

July/August/September 2021



Hattingley Valley

The family-owned Hampshire winery, has added its first-ever white wine to its collection of award-winning of English sparkling wines. The 2020 Chardonnay joins the brand's STILL By Hattingley range that includes a 2019 Rosé and 2016 Pinot Noir, both released last year.

Made from 100% Chardonnay grapes. Pale lemon in colour with a soft green hue, this young and vibrant Chardonnay has wonderfully pronounced citrus, blossom and grapefruit aromas, with a hint of honey and pear. The palate is clean and fresh, with green apple flavours, and a creamy texture that is nicely balanced with its natural vibrant bright acidity. A fine and rich mouthfeel, with a long dry finish, the Chardonnay is perfect for alfresco drinking, pairing beautifully with barbecued monkfish or chicken.

hattingleyvalley.com



IL BORRO TOSCANA

Petruna Anfora
Valdarno di Sopra DOC 20

Petruna Anfora is an homage to tradition and purity of the Sangiovese grape. The grape shows up clear and complex, dominated by cherry and enriched by floral and citrus notes. The mouthfeel is crispy, fragrant and flavorful



Petruna Anfora is produced from 100% Sangiovese grapes using only clay amphorae for making and storing the wine.

www.ilborrowines.com

Il Borro



A moment with Vittoria and Salvatore Ferragamo

Please tell us a bit about Il Borro and how everything started?

Vittoria Ferragamo: “Il Borro all started from a vision, a dream and the deep passion my father has for this place. Going back almost 30 years I remember as a young girl my father’s eyes lighting up telling me all about this land, the medieval village and its history. He always saw an enormous potential as a producing farm and Relais as he was too enchanted by the quietness and the feeling time had stopped of this place. One step at a time, continuously stimulated by our work here we have taken on more and more projects.”

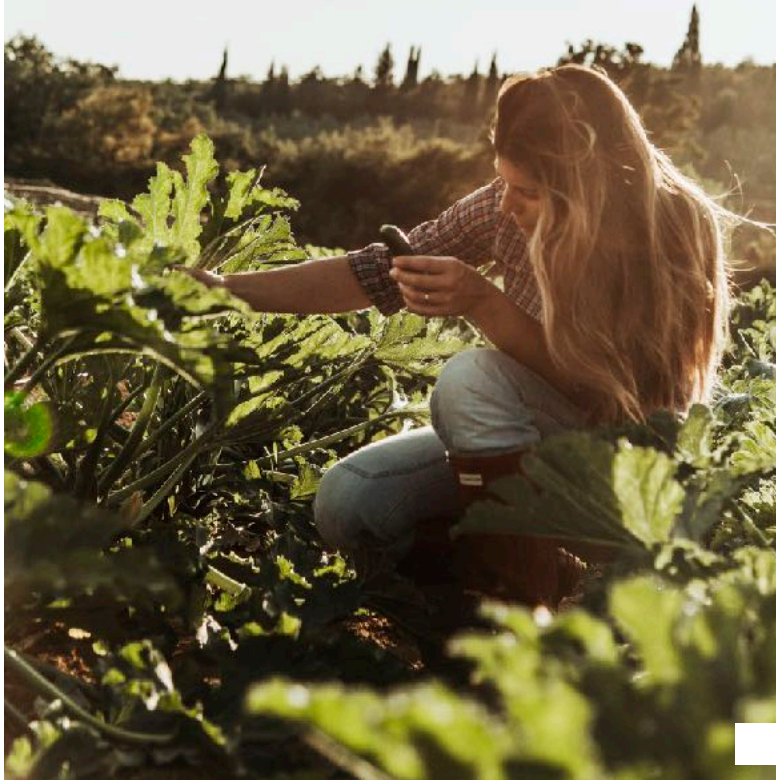
Can guests come all year around to visit you?

Vittoria Ferragamo: “The Relais is generally closed from mid November to mid December and from mid January to mid March. We however try and be very flexible evaluating every request singularly. Day visits are always very welcome to the best of our ability (all year round).”

ilborro@ilborro.it | Tel +39 055 977053
To book your stay booking@ilborro.it
To visit the cellar winetour@ilborro.it

“My philosophy is respect, great fullness, passion and love.”

-Vittoria Ferragamo



What can guests expect when they come for the first time to visit Il Borro?

Vittoria Ferragamo: “They can expect to have a unique experience:

- Staying in an authentic medieval village where they can appreciate real artisan work;
- Tasting the best ingredients of the territory from a local and international cuisine experience;
- A working farm (olives, wine, vegetable garden, horses, cows) people can tour and take part in these activities; we encourage this very much for our guests to understand the circularity and sustainability of our estate;
- Activities of all kinds from sports like tennis, golf, biking, to town and city guided tours, cooking courses, country picnics on the estate, a variety of guided cellar tours and wine tastings, truffle hunting.”

You manage also Orto del Borro, can you tell us a bit about that and how came the idea for the organic garden?

Vittoria Ferragamo: “The idea to enlarge and distribute our vegetables came mainly from my father although we were all immediately accomplices. Before Orto del Borro there was a smaller family orto of which we all very much appreciated the produce in fact so much we were immediately enthused by my father's idea.

We compose a weekly wooden basket with 5/6 different fresh vegetables from the garden and 6 of our free range eggs.



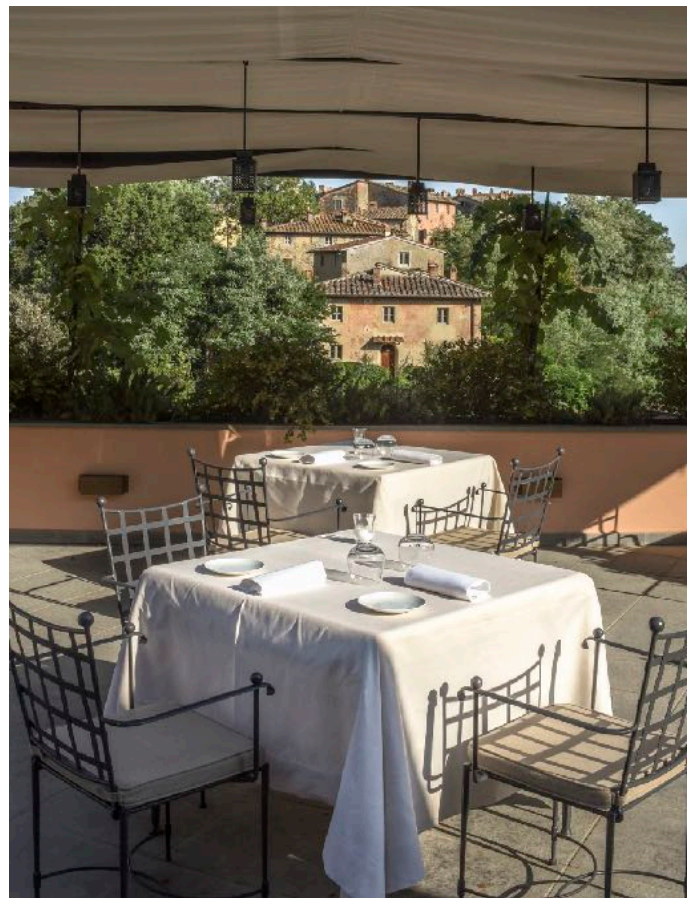


It can be easily ordered on line or not and is delivered directly to the clients door with any extra Il Borro product desired. Everything is certified organic with a biodynamic approach.

We have recently launched a line of pastas, flours, seeds and puffs made with our own ancient grains. This allows us to offer a good balance between fresh and packaged foods all of the highest quality from Il Borro.

Our clients like to be weekly surprised with a good variety of vegetables that gives them the opportunity to discover new tastes and our always new recipes. At the moment we are delivering to Florence, Arezzo, Siena and surrounding areas.

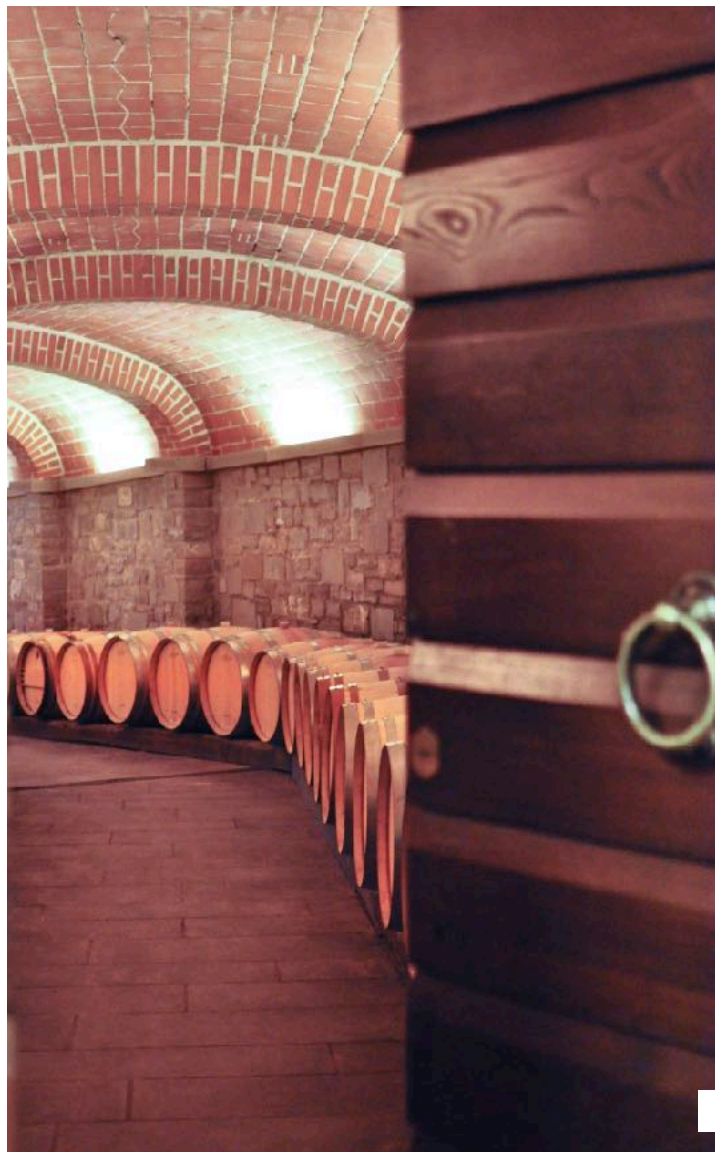
Our goal is to promote and value the genuine, true and authentic flavors of our land.”



Can you tell us a bit about your wine at Il Borro?

Salvatore Ferragamo: “Il Borro wines are produced in unique pedo climatic conditions in tuscany. Il Borro lies at the foothill of the apennine where the mountains meet the Valdarno valley. This provides for a unique terroir that ranges from dry rocky mountain soil to gravel to sand and compact clay types of soil. In these soils we plant the best vines in order to provide them with the best growing conditions to produce the best grapes for our wines, ranging from Sangiovese, Cabernet, Syrah and Merlot.

The wines of Il Borro can be ordered online at IlBorroWines.it



“All our wines are also certified organic grape wines since 2015.”



We know you are also a great horse lover, did you ever tried polo or have been to a polo match?

Vittoria Ferragamo: “I’ve very much enjoyed watching my brother Salvatore and cousin Ginevra Visconti Bassetti in professional Polo matches and have played very informally at Il Borro from time to time with my family.

My horse passion as a 4 year old child veered however towards show jumping leaving very little room for anything else.

At Il Borro I follow the horse activities where we organize many different customized experiences from hacks with outdoor picnics and wine tastings to simple school riding lessons. We have recently also become a livery stable with an insemination Centre; this year 18 foals will be born at Il Borro.”