

Il Borro

Bolle di Borro Rose Metodo Classico

THE FACTS

COUNTRY: Italy
REGION: Tuscany
APPELLATION: Toscana IGT
CEPAGE: 100% Sangiovese
WINEMAKING: Metodo Classico
ALCOHOL BY VOLUME: 12.5%
AGING: On lees for 5 years
ANNUAL PRODUCTION: 400 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: Rich & Expressive
AROMAS / FLAVORS: Strawberry, Raspberry, Toasted Bread, Tart Cherry, Vanilla
MOUTHFEEL: Bursting & Persistent Bubbles with Lofty Acid

THE SELLING POINTS

Tuscany's Answer to Champagne
SUSTAINABILITY: Certified Organic, Biodynamic In Practice
PAIRINGS: Oysters on the Shell, Tart Berry Filo, Garlic Chicken

