

Il Borro Rose

THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Toscana IGT

CEPAGE: 100% Sangiovese

WINEMAKING: Harvest: manual, in 10 kg cases Vinification: 1 hour on-skin maceration Fermentation: steel vats at controlled temperature of 15°-17°C

AGING: 2 months in steel

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: Whimsical & Fresh Finesse

AROMAS / FLAVORS: Stone Fruits & White Flowers

MOUTHFEEL: Exuberant & Elegant

THE SELLING POINTS

PAIRINGS: Whipped Feta Dip & Roasted vegetables



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