II Borro 'Polissena' <u>Valdarno di S</u>opra DOC

THE FACTS



APPELLATION: Valdarno di Sopra

WINEMAKING: Grapes are harvested and selected manually, destemmed, and pressed. 22 day maceration on the skins.

AGING: 12 months in Alliers oak barriques

THE STORY

Rumours of the Etruscans buzz throughout the vineyards, but concrete records of II Borro date back to 1254, when the Mscagni family purchased the castle of II 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: Alive & Exhilarating

AROMAS / FLAVORS: Dark Cherry, Raspberry, Rose

Hip, Sandalwood, Logan Berry, Warm Spice MOUTHFEEL: Good Body & Pleasant Tannins

THE SELLING POINTS

An act of love for the traditional Tuscan Sangiovese **SUSTAINABILITY:** Certified Organic, Biodynamic In Practice

PAIRINGS: Classic Tuscan Dishes, Vegetable Soups,

Blue-Veined Cheeses



