Il Borro
'Nitrito' Cabernet Sauvignon

The Facts

COUNTRY: Italy
REGION: Tuscany
APPELLATION: Valdarno di Sopra
CEPAGE: 100% Cabernet Sauvignon
WINEMAKING: Fermentation in french oak barriques, with a 60 days-long skin maceration
AGING: 24 months in barrique, 12 in bottle
ANNUAL PRODUCTION: 2,000 bottles

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: A sophisticated and elegant wine
AROMAS / FLAVORS: Black and blue fruits, balsamic, baking spices, Alpine herbs
MOUTHFEEL: Full-bodied, powerful but elegant

The Selling Points

AWARDS: 97pts James Suckling, 96pts Wine Advocate
SUSTAINABILITY: Certified Organic
PAIRINGS: Meat, refined game dishes such as venison fillet or wild boar

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