

# IL BORRO



The vines grow on the Valdarno hills at the foot of the Pratomagno Mountains, a perfect place for a vineyard. The unique pedoclimatic conditions infuse our wines. A great lake covered the entire valley during the Pliocene epoch leaving an enduring legacy in the chemical composition of the soil, a land ideal for making fine wine. Today mild winters and a temperate climate allow us to make the best use of this legacy.

The bedrock is sandstone, above a base of a loam rich soil on a sandy clay matrix. A poor soil but ideal for the needs of the vine. It is no coincidence that from ancient times, this area has been well known for the production of wine and olive oil, a reputation that over the centuries has grown and spread around the world.

It was the combination of these rare and precious characteristics that provided the impetus for Ferruccio Ferragamo to initiate a winemaking revival at Il Borro in 1995. Careful analysis and study guided every decision, from the choice of grape to the clones and rootstocks, nothing was left to chance.

Autochthon grape varieties, such as Sangiovese, and those of the “Tuscan tradition,” such as Merlot, Cabernet Sauvignon and Petit Verdot grow side by side adapting perfectly to the variability of the soil. In all 45 hectares are under vine, 300 to 500 metres above sea level, divided between five varieties of grape to extract the very best wines from our precious terroir.

## PIAN DI NOVA IGT

REGION: Toscana

VARIETAL: 75% Syrah, 25% Sangiovese

COLOR: Ruby red color with purple reflections

BOUQUET: Intense with strong spicy notes and black fruits.

TASTE: Full-bodied, with an alcohol that mellows the tannins. The persistence is good, with spicy and fruit end.

FOOD PAIRING: Aged cheeses, light cured meats, dry fruits, pasta with mushrooms or ragout, white meat, fatty fish.

SERVING TEMP: 68° F (20°C)

