

featured flight of the month
il borro winery, tuscany, italy
\$95 wine flight with cheese and meat pairing



In 1993 Ferruccio Ferragamo became the owner of Il Borro Estate where, in previous years, he had hunted and vacationed with his family and friends. From that time on major work was undertaken in the medieval hamlet which was completely restored for the purpose of enhancing the history, traditions and natural surroundings, special attention was paid to the vineyards. Today, the entire Estate is managed by two of his six children: Salvatore, CEO and Vittoria who is responsible for Il Borro's Garden and special projects. Authenticity, respect for the environment, culture and enhancement of the local expertise are the pillars of the Estate's sustainable philosophy which dominate each and every decision

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***2021 CHARDONNAY 'LAMELLE'**
\$18|\$65

Straw-yellow colored, Lamelle stands out for the typical aromas of the grape variety. On the nose, it is fresh with hints of floral and fresh yellow pulp fruits and is marked by a mineral note and sensations of freshness deriving from a well-balanced acidity and good sapidity.

The grapes are harvested once optimal ripening has been achieved and placed in 10 kilo crates where they are kept overnight in a refrigerator cell at 5-10°C. The following day, the grapes are destemmed, pressed and fed into the press where soft pressing takes place in order to avoid extracting unwanted compounds. The must that is obtained is cold clarified and then decanted to eliminate deposits. Fermentation takes place at controlled temperatures ranging from 15-17°C in steel tubs. Once the fermentation process is complete, the wine obtained is left in contact with the yeasts for approximately 60 days, after which it is decanted and prepared for bottling.

paired perfectly with
IGNALAT BURRATA & ROSSO PESTO
PUGLIA, ITALY

Burrata, the flagship of the typical Apulian dairy tradition, is made from *raw cow's milk* in a mozzarella puff wrapper created by hand by cheesemakers and stuffed with a soft filling of hand-frayed pieces of mozzarella and cream, creating a bundle with a delicious, sweet and delicate flavor. Accompanied by sun-dried tomato, almond and basil pesto.

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*2020 SUPER TUSCAN BLEND 'BORRIGIANO'
\$14|\$50

35% Syrah/40% Merlot/25% Sangiovese

In the glass it has a lively ruby-red color with purplish reflexes. The bouquet is intense with notes of fresh red fruits reminiscent of cherry. Its complexity is underscored by spicy hints of ginger and white pepper. The taste confirms the initial impression that it is accompanied by a pleasant sensation of freshness provided by its acidity. The tannins are elegant, leaving a clean and harmonious mouth.

paired perfectly with
LOU BERGIER PICHIN
PIEMONTE, ITALY

This 60 day aged *toma* is produced with *raw* Bruna Alpina *cow's milk* and thistle flower, a very rare combination in the world of cheese. The name, meaning "small mountain shepherd" in Occitan dialect, pays tribute to Nonna Magno, the grandfather of producer Mario Fiandino. Continuing in his tradition, the Bruna Alpina cows at the Fiandino farm are raised with the utmost care; they even play music at a special frequency to calm the animals and increase milk production. This creamy cheese has a delicate mushroom aroma with flavors of fresh cut grass and milk.

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***2019 SUPER TUSCAN BLEND 'PIAN DI NOVA'**
\$18|65

75% Syrah/25% Sangiovese

In the glass, it has an intense ruby red color. On the nose, the bouquet is decisive with floral notes and hints of red berry fruit and a spicy aftertaste. The taste is soft and enveloping and the ever present tannins are never invasive. It has a good acidity which makes it pleasant to drink. All the components of Pian di Nova have a good balance which make it a versatile wine that one never tires of drinking.

paired perfectly with
**COEUR BASQUE
PYRÉNÉES, FRANCE**

This young Coeur Basque Primeur is a beautifully rounded hard cheese made from *pasteurized cow's milk*. The texture is almost creamy, revealing milky aromas reminiscent of younger Auvergne cheeses.

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2018 SANGIOVESE 'PETRUNA'
\$67|\$240

Petruna Anfora has a deep ruby-red color. It has an intense, complex bouquet with notes of ripe red fruits and distinctive aromas deriving from the aging in terracotta amphora. It has a full-bodied flavor and well-balanced tannins with a good acidity.

The vineyard where it originates, Casa al Coltro, has a density of 4,500 plants per hectare and is located approximately 350 meters above sea level. The soil is Schistose with optimal drainage capacity. Grapes used for this wine are thinned out at the end of August, leaving approximately 1 kilo of grapes on the plants in order to achieve perfect ripening.

paired perfectly with
FONDANT ILE DE BEAUTE
ALSACE, FRANCE

A rare small batch cheese made by an individual cheesemaker and affineur in France with *raw sheep's milk*. It is complex and savory, reminiscent of the finest Italian Pecorino.

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2018 SANGIOVESE 'POLISSENA'
\$30|\$108

'Polissena' Valdarno di Sopra DOC obtained by pressing 100% Sangiovese grapes. Its color is an intense ruby red color. On the nose it has notes of the underbrush and hints of red berry fruits. The taste is dry, good bodied with a pleasant perception of the tannins.

The vineyard where Polissena originates has a density of 4,500 plants per hectare. It is the highest altitude of Il Borro Estate and is located approximately 350 meters above sea level. The soil is Schistose with optimal drainage capacity. The plants used for this wine are thinned out at the end of August.

The grapes are harvested and selected manually, destemmed and pressed and fed to the vinification tanks for the natural grape fall. On the first day of fermentation the wine undergoes a slight 10-20% bloodletting in order to obtain half a liter of wine for each kilo of grapes. Maceration of the skins lasts 22 days at a controlled temperature of 28°C. Alcoholic fermentation generally lasts 10 days. The wine is then siphoned into second passage Alliers oak barriques where it stays for 12 months while undergoing malolactic fermentation.

After one year, the wine is returned to steel vats for approximately one month, then lightly filtered, bottled and subject to further refinement in the bottle for six months.

paired perfectly with
CREMOSO AL PISTACCHIO
SICILY, ITALY

A marvelous *pasteurized cow's milk* creation, developed in collaboration with their master cheesemaker and the Moro cheese dairy in Oderzo, combining a Gorgonzola Cucchiaio DOP with real Sicilian green pistachios. These pistachios grow in Sicily at the foot of the Mount Etna volcano, on a rich land continuously fertilized by volcanic ash. As a result, Sicilian pistachios have an inimitable flavor, a very strong taste, and an intense green color.

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2018 SUPER TUSCAN BLEND 'IGT'
\$56|\$202

50% Merlot/35% Cabernet Sauvignon/15% Syrah

The color is deep, intense and dark with violet tones. On the nose it reveals its unique complexity. This wine is elegant, rich in black and red fruits, with a touch of the underbrush and with an aftertaste of spices such as green and black pepper and balsamic hints. In the mouth, this wine is rich, complex, powerful and balanced with elegant tannins. The aftertaste is long and spicy.

paired perfectly with
ONO NEGRO PARMIGIANO
CALLECCHIO, PARMA, ITALY

Made using the traditional recipe for Parmigiana Reggiano but studded with Black Truffles, savory and full of Umami the unmistakable aroma of black truffle