

VILLA PILLO

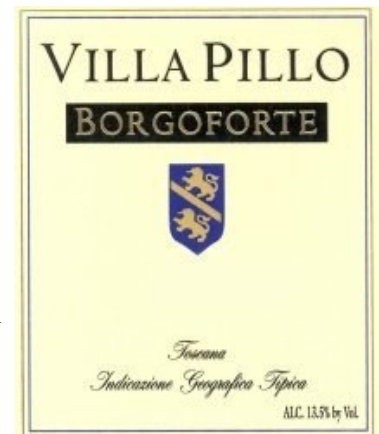
Villa Pillo is a traditional Tuscan Farm, founded in medieval times, mentioned in many historical documents. It is located in the heart of the Chianti area, equidistant from the cities of Pisa, Florence and Siena. The estate of 500 hectares was purchased in 1989 by John and Kathy Dyson (of Williams Selyem), whose love of Tuscany led them to embark on a restoration of the estate which included the palladian villa and park built by the original owner, the Marchese Incontri in the 1700s. New vineyards and olive orchards were planted and the winery re-furnished and modernized.

Villa Pillo's estate specializes in high quality bottlings of selected vineyards focused on the estate's main varieties – Syrah, Merlot and Cabernet Franc as well as the Tuscan dessert wine Vin Santo. Extensive manual operations in the tending of the vineyards and throughout the winemaking process result in handcrafted wines reflecting their origin; the hillside slopes of Elsa valley, an area which is found at the center of a triangle formed by the Tuscan cities of Florence, Siena and Pisa.

Villa Pillo “Borgoforte” Rosso, Tuscany 2007

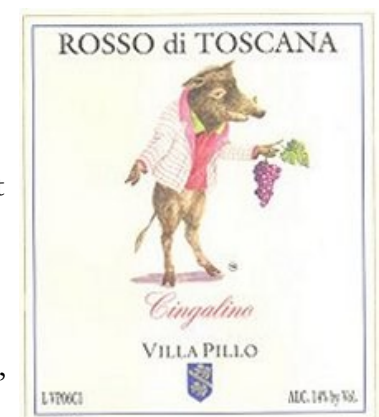
Borgoforte is a small village in the middle of our Estate that proved too strong to conquer: A strong village. Like our new red wines, it symbolizes the resilient and charming character of the Tuscans.

This wine is made in the "Super - Tuscan" style by adding **Cabernet Sauvignon** and **Merlot** grapes to the classical grape of Tuscany, Sangiovese. Each year we add selected wines to the blend to bring subtle complexity and richness without losing the flavor of the traditional wines of Tuscany. Grapes picked at optimum ripeness ensure a wine which expresses itself in its ripe blackfruit components and full body. The wine aged for one year in French oak, which expresses itself in its ripe blackfruit components and full body. Ideal with red meat, or pasta Bolognese, this newish Super Tuscan is not only super, it's delicious as well!



Villa Pillo “Cingalino”, Tuscany 2006

The wine, composed by 65% **Merlot** and 35% **Cabernet Franc**, as been named because of the funny animal represented on the label. A dressed wild boar with a grape on his hand. It's a nice label for representing our Tuscan region. The intention is to do a product easy to drink with the complexity and roundness of French varieties, without losing the flavor and fresh quality of traditional Tuscan wine. Thanks to the particular attention of the blend, we obtain a wine with a medium dark color with vibrant flavor and aromas, a pleasant wine to drink even if young. Every varieties did the fermentation separately and after the Cingalino has been aged for 6 months in French one year used barrels of Lt. 225, which contribute to enhance the elegance. We recommend the wine with grilled meats, cheese and flavorful pasta dishes.



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