

IL BORRO

TOSCANA

LAMELLE

IGT TOSCANA 2021

Lamelle is produced by cold pressing Chardonnay grapes which are hand-harvested using 10kg cases once they have reached optimal maturity and kept refrigerated overnight at 5-10° C. The day after the grapes are de-stemmed and softly pressed in order to avoid the extraction of unwanted compounds. The resulting must is then decanted into stainless-steel tanks where the wine is clarified in order to remove all the sediments and then fermented at controlled temperature of 15-17° C. After the fermentation the wine is kept on yeast lees for about 60 days, then it is decanted and bottled thereafter.

Description: straw yellow with greenish highlights. Fruity and floral notes. White peach, apple and pear with nuances of lemon and hawthorn interweave with Mediterranean herb and lemongrass. A fresh spice finish. Juicy, balanced flavour with refreshing acidity and savoury notes. Fruity, fresh and long aftertaste.

Food pairing: it is ideal with fish dishes, light first course dishes or fresh soft cheese. Also, to be served as an aperitif at the temperature of 10-12°C.

2021 Vintage: after a warm winter with only a few frosts and a cold spring with little rainfall, early summer was cool, and the continued with average temperatures, although with scarce rainfall. The late-august rain showers were of fundamental importance for grape ripening. The whimsical weather had an impact on the yield of grapes, but the resulting wines promise to be of expression, and high quality.



“ Fruity and delightful on the palette, Lamelle is our youngest child, unique and exuberant and the only white wine amongst our wines.

The climate and terroir at Il Borro would normally make producing white wine a challenge, but we make always try to exceed expectations. ”

TECHNICAL DETAILS

Grape Variety
100% Chardonnay

Alcohol
13,5% vol

Total Acidity
5,4 g/l

Dry Extract
22,2 g/l

pH 3,37