

IL BORRO

TOSCANA

LAMELLE 2022

IGT TOSCANA

Lamelle was the first white wine produced by the estate. The metamorphic origin of the soil, rich in seashell fossils, allows the Chardonnay to express at its best all its complexity and acidity.

2022 was a vintage characterised by a dry and warm climate that was mitigated by heavy rainfalls in August and September, which however didn't hinder the harvest. The weather mostly influenced yield, while the wines are expressive and feature intense aromas.

Grapes: Chardonnay 100%

Alcool: 13,00 %

Total acidity: 5,4 g/l

Harvest: manual, in 10 kg cases and kept overnight in a refrigerated cell at 5°C

Fermentation: steel vats

Aging: 2 months in steel on fine lees

Finissage: 2 months

Production: 62.000 bottles

Formats: 375 ml | 750 ml

Description: a white wine fresh yet structured, whose highlights are its structure and savouriness.

Colour: straw yellow with greenish glints.

Nose: hints of white peach, apple and pear with an aroma of lemon blossom and hawthorn that lead way to nuances of Mediterranean herbs and lemongrass.

Taste: fresh and well-balanced, with a pleasant a mineral and savoury note and a long, fruity finish.

Pairing: ideal for fish-based dishes, light first courses and fresh cheese.

