

IL BORRO

TOSCANA

IL BORRO CHARDONNAY 2021

IGT TOSCANA

Il Borro Chardonnay is proof of the company philosophy applied to a monovarietal, of the aim of obtaining the highest expression from a single grape variety by giving it the most characteristic feature of the greatest wines of Il Borro, where elegance and refinement come together with a great structure.

After a warm winter with few frosts and a cool spring with scarce rain, the beginning of summer was cool too and then continued with average temperatures, although with little rainfall. The tundershowers at the end of August have been of the utmost importance for the grapes maturation. This weather pattern has limited the yields, but the wines are promising to be expressive and of a great quality.

Grapes: Chardonnay 100%

Alcool: 13,0 %

Harvest: manual, in 10 kg cases

Fermentation: the first two thirds in steel vats, then the last third split evenly in clayver, acacia barriques, oak barriques and Alma, special oak and ceramic barriques

Aging: evenly split in clayver, acacia barriques, oak barriques and Alma, special oak and ceramic barriques, for 10 months on fine lees

Finissage: 12 months in bottle

Production: 3.000 bottles

Formats: 750 ml

Description: An important white with a seductive soul and a vibrant minerality.

Colour: Straw yellow, bright and vibrant.

Nose: It has an intense aroma in which citrus and yellow pulp fruit notes combine with butterbush and hints of Mediterranean scrub, such as rosemary and sage, with a touch of vanilla.

Taste: The months spent on fine lees give this wine a special texture and an unusual lenght in the mouth.

Pairing: It can be paired with medium-aged cheese, white meat such as rabbit, or structured fish-based dishes.

