

IL BORRO

TOSCANA

LAMELLE 2023

IGT TOSCANA

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

2023 began with a mild and dry winter, followed by a rainy spring with average temperatures. The summer began with some heat spikes, which then gave way to a rather fresh August and a warm Autumn. The weather impacted the quantity, but the mild temperatures have led to wines with a compelling aromatic profile.

Grapes: Chardonnay 60%, Vermentino 20%, Viognier 10%, Trebbiano 10%

Alcohol: 12,50 %

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: 80.000 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.

