

IL BORRO

TOSCANA

IL BORRO CHARDONNAY 2022

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.

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: 13,50 %

Harvest: manual, in 10 kg cases

Fermentation: The first two thirds in steel vats, then the last third split evenly in clayver, aciacia barriques and oak barriques

Aging: evenly split in clayver, aciacia barriques and oak barriques for 10 months on fine lees

Finissage: 12 months in bottle

Production: 1.000 bottles

Formats: 750 ml

Description: A complex and elegant white wine.

Colour: Straw yellow with golden reflexes.

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: In the mouth, the wine elegantly brings together freshness and full body.

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

