

IL BORRO

TOSCANA

CHIARO DI BOLLE 2022

CLASSIC METHOD

Chiaro di Bolle is Il Borro's proposal to all Metodo Classico lovers. A vibrant, easy-to-drink Blanc de Noir that perfectly fits into the experimentation journey on Sangiovese on which the cellar has since long embarked.

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: Sangiovese 100%
Alcohol: 12,00 %
Total acidity: 6,64 g/l
Residual sugar: 5,3 g/l
Harvest: manual, in 10 kg cases
Fermentation: steel vats
Aging: 18 months sur lies
Production: 4.500 bottles
Formats: 750 ml

Description: A vibrant and well-refined metodo classico.
Colour: A bright, pale straw-yellow.
Nose: To the nose, it has a pleasing sharpness, with fresh flowers aromas balanced by a smooth hint of bread crust.
Taste: The perlage is subtle and well-balanced, with a refreshing acidity that leaves the mouth clean.
Pairing: Ideal for aperitifs, light and fish based courses, as well as fresh cheese.

