

# IL BORRO

## TOSCANA

### CHIARO DI BOLLE 2023

### CLASSIC METHOD EXTRA BRUT

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Chiario di Bolle is a 100% sangiovese blanc de noir classic method whose strong points lie in its minerality, crispness and subtle structure.

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*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.*

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**Grapes:** Sangiovese 100%

**Alcohol:** 12,50 %

**Total acidity:** 6,64 g/l

**Residual sugar:** 5,2 g/l

**Harvest:** manual, in 10 kg cases

**Fermentation:** steel vats

**Aging:** 18 months sur lies

**Production:** 10.000 bottles

**Formats:** 750 ml

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**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 and first courses such as fish or vegetables risotto.

