

IL BORRO

TOSCANA

IL BORRO CHARDONNAY 2024

VALDARNO DI SOPRA DOC

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.

2024 began with a mild and dry climate that lasted until May, when a rainy period started which ended in June. In the summer there have been some heat spikes that have been well counterbalanced by an autumn with below-average temperatures and rather rainy. The grapes harvested have produced well-balanced musts and wines with persistent flower and mineral notes and lower alcohol content.

Grapes: Chardonnay 100%

Alcohol: 14,50 %

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: 3.200 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.

