

# IL BORRO TOSCANA

## LAMELLE 2025 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.

*The 2025 season started with a climate characterised by mild temperatures and low rainfall, conditions that persisted until late spring. Some rainfall marked the beginning of summer, which overall was dry and hot. The rains in September and October restored the water balance, leading to a harvest of grapes that will turn into wines with a pronounced floral bouquet and low alcohol*

**Grapes:** Chardonnay 100%

**Alcohol:** 12,5 %

**Harvest:** manual, in 10 kg cases and kept overnight in a refrigerated cell at 5°C

**Fermentation:** steel vats

**Aging:** 3 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.



Go beyond



IT-BIO-004  
AGRICOLTURA ITALIA (TOSCANA)

