

IL BORRO

TOSCANA

IL BORRO CHARDONNAY 2025

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.

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 content.

Grapes: Chardonnay 100%

Alcohol: 13,0 %

Harvest: manual, in 10 kg cases

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

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

Production: 7.500 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.

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



Go beyond

