

IL BORRO

TOSCANA

LAMELLE 2024

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.

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%

Alcool: 13,0 %

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

Fermentation: steel vats

Aging: 2 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.

