

# IL BORRO

## TOSCANA

### LAMELLE

#### IGT TOSCANA 2020

Lamelle is produced by cold pressing Chardonnay grapes which are hand-harvested using 10kg cases once they have reached optimal maturity and kept refrigerated overnight at 5-10° C. The day after the grapes are de-stemmed and softly pressed in order to avoid the extraction of unwanted compounds. The resulting must is then decanted into stainless-steel tanks where the wine is clarified in order to remove all the sediments and then fermented at controlled temperature of 15-17° C. After the fermentation the wine is kept on yeast lees for about 60 days, then it is decanted and bottled thereafter.

**Description:** Straw yellow with greenish highlights. Fruity and floral notes. White peach, apple and pear with nuances of lemon and hawthorn interweave with Mediterranean herb and lemongrass. A fresh spice finish. Juicy, balanced flavour with crisp acid and tangy notes. Fruity, crisp and long aftertaste.

**Food Pairing:** It is ideal with fish dishes, light first course dishes or fresh soft cheese. Also to be served as an aperitif at the temperature of 10-12°C.



*“Fruity and delightful on the palette, Lamelle is our youngest child, unique and exuberant and the only white wine amongst our wines.”*

*The climate and terroir at Il Borro would normally make producing white wine a challenge, but we make always try to exceed expectations.”*

#### TECHNICAL DETAILS

Grape Variety:

**100% Chardonnay**

Alcohol:

12,5%

Total Acidity:

5,6 g/l

Dry Extract:

21,2 g/l

pH: 3,36