

# IL BORRO

## TOSCANA

## LAMELLE

### IGT TOSCANA 2019

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 destemmed 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:

It is straw-yellow coloured and its bouquet discloses the typical aromas of the grape variety. On the nose it is fresh with hints of yellow pulp fruits and floral scents. The taste is pleasantly fresh and fruity with a marked mineral note deriving from a well-balanced acidity and a good sapidity.

#### 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:

**13,5%**

Total Acidity:

**6g/l**

Dry Extract:

**21,5 g/l**

pH: **3.3**

