

# LAMELLE

## IGT TOSCANA 2013

A straw-yellow colour, with slight golden reflections, the bouquet is full of fresh, white pulp fruit and tropical fruit scents, in addition to a slightly-spicy vanilla note. Taste: delicate, pleasant and fresh, with a marked mineral note.

The “Lamelle” is made from hand-picked Chardonnay grapes. The vendage is followed by a soft and delicate pressing and separation of the skins and the must.

Alcoholic fermentation takes place at a controlled temperature of 16°C, 50% in new French casks and the remaining 50% in stainless-steel vats, and lasts for 8-10 days. The wine is subsequently blended and left to mature for a further two months in barrels. At the end of this period, the “Lamelle” wine is filtered and left for another two months in the bottle before being sold.

Taste: well balanced and full of flavour with notes of freshness and elegance thanks to its short cask life which gives the wine its vigour and structure.

### **Ideal with:**

Soft and aged cheeses, dried fruits (ex. almonds), light croutons, shellfishes, seafoods, sushi, first and main courses with fish.



## IL BORRO TOSCANA

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

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

Grape variety  
**100% Chardonnay**

Alcohol  
**11,5% vol**

Total Acidity  
**5,9 g/l**

Dry extract  
**22 g/l**

Ph  
**3,2**

