

Lamelle

Variety

100% Chardonnay

Tasting Notes

Alcohol: 12,5%

Sugar: 1,7 g/l

Total acidity: 5,9 g/l

PH: 3,2

Dry Extract: 22 g/l

Year of the vineyard: 2 years

Altitude: 450 meters

Place: Il Borro

Production: 1,5 kg per ceppo

Plot: schistose, rich of Galestro and skeleton.

Fermentation: 50% in Allier oak barrels and 50% in steel tanks for 8-10 days at 16°.

Malolactic: no

Refinement: 2 month in Allier Oak barrels and two month in the bottles once filtered.

Enologist: Nicolò D'Afflitto.



Perfect Pairs: Ideal with fish and crustaceans and "meat carpaccio".

The vineyards, where this wine comes from, is particularly young, about two years, with a production of 1,5 kg of grapes per plant. The plot, schistose, very rich of Galestro and skeleton is located in Il Borro estate area at 450 meters above sea level.

The alcoholic fermentation, at controlled temperature, 16°, takes place for 50% in French Allier oak barrels and the other 50% in steel tanks for 8-10 days. Following, the wine has a first period of refinement of about two months in French Allier oak barrels, then filtered, and left for other two months in the bottle as a further period of refinement.

Tasting Notes: Lamelle is characterized by an intense yellow colour, with a long and persistent bouquet rich of scents of flowers and yellow pulp fresh fruits, particularly peach, with a delicate finish of white pepper and vanilla. In the mouth the wine is well structured, elegant and persistent, with a well balanced acidity and freshness thanks to the period of refinement in French Allier oak barrels.