

BorgosanDaniele

LOCATION:

Italy > Friuli-Venezia Giulia >
Isonzo del Friuli DOC

VARIETY:

Pinot Grigio

WINEMAKERS:

Mauro & Alessandra Mauri



SCIENCE

ABV: 13.5%

SUGARS: 2.16 g/L RS

TOTAL SO₂: 71 ppm

TOTAL ACIDITY: 5.18 g/L

BorgosanDaniele Pinot Grigio

EXPERIENCE

NAME: One of the most popular grapes in the world, a close cousin, and mutation of the Pinot Noir grape.

CHARACTER: The wine is aged partially in large neutral oak giving it just the right touch of depth and complexity. A dry wine with flavors of orchard fruits like green apple and pear, orange peel, dried herbs, and hay. The texture is enhanced by 1 day on the skins and long lees aging, giving a hint of color.

ENJOY WITH: This wine is perfect for white meats like pork and chicken. Cured meats like the famous Prosciutto di San Daniele.

BEST RESULTS: Serve – 45-50° F, more expressive after 20-30 minutes in the glass

EXPRESSION

FERMENTATION & EXTRACTION: Two harvests are conducted, one early for acidity and one later (7-14 days) for ripeness. Both are fermented in tank with native yeast. The grapes see an average of 24 hours skin-contact.

ELEVAGE: The first harvest is aged in tank, the second harvest is aged in large neutral Slavonian oak barrels. Both wines are aged on the lees 6-8 months with occasional batonnage.

FINING & FILTERING: No fining or filtering, vegan

SULFUR: Sulfur is only added after fermentation is complete at the beginning of the aging process.

SOURCE

FARMING: Certified organic, practicing biodynamic, because of the biodynamic treatments and cover crops, sulfur and copper are rarely needed in the vineyards.

LAND: From around the village of Cormons with a dense bedrock of limestone just three feet under soils of clay, silt, gravel, and sandstone.

VINE: The majority of the Pinot Grigio vines were planted in 1974. The vines benefit from a diverse ecosystem sharing the soil with, dandelion, nettle, and legumes

HARVEST & PRODUCTION: All estate, hand-harvested fruit, 1,000 cases produced

