

# BorgoSanDaniele

## Arbis Blanc

Venezia Giulia IGT



Italy > Friuli Venezia Giulia

### Variety

40% Sauvignon Blanc, 20% Friulano,  
20% Chardonnay, 20% Pinot Bianco



### Terroir

Clay and limestone marl. Certified organic and biodynamic farming.



### Winemaking

Winemakers:

*Mauro & Alessandra Mauri*

The four varietals are separately harvested and meticulously sorted before being crushed and assembled to ferment together. Then 100% of the wine is aged in 2000 liter Slavonian oak casks.



### Production

833 cases



*BorgoSanDaniele*

Aromas of flowers and herbs are to be expected in the white wines of Friuli -- Arbis Blanc is no exception. Hand-mowed natural grasses (arbis) that grow between the rows of the vineyard give the wine its name, conserve soil and temper the vigor of the vines.

Native grapes -- Friulano and Pinot Bianco -- keep the blend grounded while Sauvignon Blanc and Chardonnay fermented in oak add a touch of international elegance.

To us, Arbis Blanc is the Marlene Dietrich of the BorgoSan Daniele wines. Bold but sultry, complex but consistently offering a balanced and long-remembered performance.

This wine opens with fruit, followed by complex aromas of wild flowers and herbs with a kiss of acacia honey on the finish. It is rich and concentrated -- a next sip is nearly irresistible. This feminine, soft wine is buttery and finishes with a hint of hallmark Friuli minerals.

### VARIETAL NOTES

**Friulano:** Carries an enticing nuance of wildflowers and pears. It is broadly flavored and can offer notes of herbs and citrus. Nicely balanced acidity heightens the flavors and gives it a long, clean finish.

**Pinot Bianco:** Fruity aromas, often of apples and melons, and tends to be rather high in acidity.

**Chardonnay:** Typically very neutral, with many of the flavors commonly associated with the grape being derived from such influences as terroir and oak.

**Sauvignon Blanc:** A crisp, dry, and refreshing white wine varietal. The flavor can range from aggressively grassy to sweetly tropical.

### FOOD PAIRING

Shrimp tempura, grilled salmon, steamed vegetables, Carbonara, Brie or Gruyere cheese.



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Alessandra and Mauro Mauri



Italy > Friuli Venezia Giulia > Isonzo del Friuli DOC > Cormons



**Estate owned by:**  
Mauro and Alessandra Mauri

**Winemakers:**  
Mauro and Alessandra Mauri

**Year Founded:**  
1990. Three generations of the Mauri family have been in the wine business.



**Farming and Land:**  
Certified organic and biodynamic farming practices over 45 acres. Soils range from medium density to some gravel mix. Oldest vines: 63 years.



**Production (cases):**  
Pinot Grigio: 1050  
Friulano: 1050  
Arbis Blanc: 833  
Arbis Ros: 833  
Gortmarin: 250



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# BorgoSanDaniele

A stone's throw from the Italian border with Slovenia, veer north off of highway E70 into Cormons and discover one of Italy's most natural and inspiring wine regions. In some ways, the region is a romantic throwback, like stepping into one of those great old films from the Golden Age of Hollywood. The vineyards, the people, the lifestyle are at once vibrant and colorful while being wrapped in a aura of genteel elegance and memorable style.

Here, among the tightly managed vineyards of BorgoSan Daniele, brother and sister team Mauro and Alessandra Mauri display their unique sense of style and grace, overlaid onto a minimalist philosophy of winemaking.

"There are many schools of winemaking. Our approach to the land, the grapes and the cellar is based on the idea that 'the less, the better.' Less production and more selection is the first principle," says Alessandra.

They strategically focus on native Friuli grapes and the terroir of Friuli -- nestled on the border of the Collio and Isonzo DOC zones. The siblings set irrevocably high standards on their 45-acre vineyard.

The pair's dedication gets support from the region's specialized terroir. Weather initially influenced by the Mediterranean is tempered by Slovenian winds. Limestone- and calcium-rich marl soil lends lean crispness to the wines.

Mauro and Alessandra are pioneers in the DOC with high density planting, low plant vigor and a blending of organic and biodynamic farming practices.

The results?

Well-balanced, thoroughly integrated wines unquestionably exhibit Mauro and Alessandra's passion for their vineyards and wines that they produce. They resist the urge to grow bigger: These vineyards, planted in 1988 and 1990, produce around 1000 cases of each label annually.

Careful vineyard management, utilization of native grapes, and the regions' sympathetic soil type set the tone for BorgoSan Daniele wines. In the end, all wines stay in cellar until absolutely ready to be enjoyed at their peak. It is not a whim -- before release each wine must be mature and full. "The cellar is where the wine belongs until she is ready," Mauro says.

The commitment hasn't gone unnoticed. Borgo San Daniele is 1 of 137 wineries (900,000 total) in Italy to receive the coveted Three Glasses in the Gambero Rosso Guide more than 10 times. Such accolades have not affected the humble brother and sister.

"It is not an easy task to present yourself when you are used to having your wines speak for you," says Alessandra.