

BorgosanDaniele

Arbis Blanc

Venezia Giulia IGT



Italy > Friuli Venezia Giulia

Variety

40% Sauvignon Blanc, 20% Friulano, 20% Chardonnay, 20% Pinot Bianco (percentages vary depending on vintage)



Terroir

A single cru vineyard called 'San Leonardo' in Cormons on soils of clay, silt and gravel, with the famous Ponca (ancient sea bed) soils of the Collio. Planted between '88-'90, practicing organic and biodynamic farming since 1990.



Winemaking

Winemakers:

Mauro & Alessandra Mauri

Meticulous sorting of the grapes before each variety is harvested separately, then the Friulano, Chardonnay, and Pinot Bianco are co-fermented and the Sauvignon Blanc ferments separately. Native yeast fermentation without filtering, 25% of the wine is aged one year in an old Slavonian oak barrel while the rest ages on the lees in tank for one year with occasional batonage. A percentage of the wine comes from a small solera system started in 1997.



Production

850 cases



Borgo San Daniele

It can be hard to describe the flagship wine of the Borgosan-Daniele estate in just a few paragraphs. Very few white wines capture the imagination and create such a rewarding experience for those lucky enough to enjoy a bottle from beginning to end. The brother and sister team take four different grapes and create a unified wine greater than its many parts. The careful use of oak, lees, and a solera create a wine of infinite layers and complexities that open up with air the same way a world-class red wine would.

The fresh grasses and citrus of the Sauvignon Blanc balance perfectly with the ginger spice, wild green herbs, and peach aromas of the Friulano while the Chardonnay and Pinot Bianco envelope these flavors with rich texture and round supple flavors like acacia honey. Decant this wine and experience the evolution of character over several hours!

VARIETAL NOTES

Most fans of wine will be familiar with the character of **Chardonnay** and **Sauvignon Blanc**. The Sauvignon Blanc adds more tartness and acidity and the Chardonnay imports a round and rich texture. If executed with precision these two opposites can build upon the each other's strengths and make something greater. They also include Friuli's most significant white grape, **Friulano**. Friulano has the capacity for exotic floral and ginger spice and this element spearheads the uniqueness of the Arbis Blanc. If Friulano is the singer of the band, then **Pinot Bianco** would be the bass player. Like all the great bands of the world, without a phenomenal rhythm section holding down the beat and low end, it wouldn't be great.

FOOD PAIRING

An opulent wine that is the perfect pairing with many white meats, scallops, lobster and rich sauces. The ginger and herbaceous elements play well with southeastern Asian-inspired dishes.



*Personally selected, hand-harvested wines
from the best family vineyards.*



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:
Organic with biodynamic practices on 20 hectares (50 acres) in Cormons on soils of clay, silt and gravel, with the famous Ponca (ancient sea bed) soils like those found in the Collio.



Production (cases):
Arbis Blanc: 850 cases
Friulano: 900 cases
Pinot Grigio: 1,000 cases
Arbis Ròs: 850 cases



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BorgosanDaniele

A stone's throw away from the Slovenian border you will find the town of Cormons, historically famous for the production of wine. One of Italy's most natural and inspiring wine regions, you will find the highest percentage of small independent farmers. The vineyards, the people, and the lifestyle are at once vibrant and colorful while being wrapped in an aura of genteel elegance and style.

Here, among the closely managed vineyards of BorgosanDaniele, brother and sister team Mauro and Alessandra display their unique sense of style and craftsmanship, overlaid onto a natural, biodynamic philosophy in the vineyards and in the winery. Nestled on the border between the Isonzo DOC and the Collio, each wine is made from a single vineyard from the hills north of the Isonzo river.

The terroir and climate here are unique with a Mediterranean influence accentuated by winds from the Alpine Mountains just to the north. The soils are a mixture of ancient sea bed, gravel, limestone, silt and clay. Pioneers in the region for biodynamics and high-density planting to restrict yields, Mauro and Alessandra were inspired early on to take a more natural approach to farming. They chose a path of quality over quantity, producing about 1,000 cases of each wine with the goal each year to make a better wine, not more wine.

The wines stay in tank, barrel, bottle, and then the cellar until they have reached their full potential. Never rushing the process, Mauro says "The cellar is where the wines belong until they are ready."

Mauro is an inspiring winemaker; he has traveled the world learning different techniques and now he travels to share what he has learned with others. He is constantly tweaking and perfecting his craft and this commitment has not gone unnoticed. BorgosanDaniele is one of less than two hundred producers to win the coveted Tre Bicchieri award (three glasses) from Gambero Rosso more than ten times. With one million producers in Italy, this is no easy feat, the 'three glasses' award is a serious test of blind taste tests competing with all the other wines of Italy. About 2% of the wines submitted each year achieve the goal – on average about 20,000 wines are submitted.