

Borgo **San Daniele** 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 Borgo San 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.



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