

Borgo **San Daniele** 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,
Biodynamic, sustainable.



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



Borgo San Daniele

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 Borgo San 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

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