

Borgo **San Daniele** Arbis Ros

Venezia Giulia IGT



Italy > Friuli Venezia Giulia

Variety

100% Pignolo



Terroir

From the single cru vineyard, Ziris, in Cormons, on soils of clay, silt and gravel, with the famous Ponca (ancient sea bed) soils commonly found in the Collio. Planted in 1995, practicing organic and biodynamic farming since 1990.



Winemaking

Winemakers:

Mauro & Alessandra Mauri

Harvest is conducted on a 'fruit day' according to the biodynamic calendar. Fermentation with native yeast and a 10-14 day maceration. The wine ages for two years in a combination of 225L and 500L barrels before blending down to large old Slavonian oak barrels for one more year for a total of three years in barrel before bottling.



Production

850 cases



Borgo San Daniele

This is a special wine indeed. There are around 50 hectares of Pignolo planted in the world and just 18 producers. BorgoSanDaniele represent the second largest production with just 3 hectares. According to Ian d'Agata, author of 'Native Grapes of Italy', Pignolo is one of Italy's most tannic grape varieties. In addition, the fertility rate is low, with yields averaging less than a third of the fruit produced by an average vine. No wonder there are only a handful of passionate producers in Friuli still trying to vinify this unique grape.

Mauro is passionate, inspired by a great challenge. For the first several vintages in the early 2000s, Mauro blended Cabernet and other varietals to balance the intensity of Pignolo until he was able to subdue its power. Today we have the opportunity to enjoy one of the few wines made from 100% Pignolo.

The aromas are deep and earthy, with wild dark cherries and current, balanced with savory favors of wood spice, leather and dried herbs. The texture is dense but not aggressive and the finish is dry but not without elegance. With time in a decanter or after many years in the bottle, earthy exotic spices develop nicely into something new.

VARIETAL NOTES

The story of this wine is dominated by this rare grape variety and the few producers willing to pursue it. Documents as early as the 12th Century show the nearby city of Udine choosing to use wine from this grape as a gift for visiting nobles. Other references throughout history praise this unique grape variety, but in the 20th Century we saw a shift away until it was almost extinct by the 1950s. The most recent count had the number of producers at 18. Pignolo references the Italian name for pine cone (pigna) and although there are other grape names with this reference, they are not a part of the small grape family, they just all happen to have tight grape bunches that resemble a pine cone.

FOOD PAIRING

Grilled ribeye steak, lamb chops, venison loin, Bolognese and Fontina cheese.



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