

# BorgoSanDaniele Friulano

Isonzo del Friuli DOC



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## Variety

100% Friulano



## Terroir

Clay and limestone marl,  
Biodynamic, sustainable.



## Winemaking

Winemakers:

*Mauro & Alessandra Mauri*

Maceration on the skins at natural temperatures for 8 hours. Then soft pressed, followed by temperature controlled fermentation. Sur Lies (with the dormant yeast and residual sugars) barrel aging for 25% of the wine in 2000L Slavonian oak until late spring. Assemblage and unfiltered bottling at the end of summer.



## Production

1050 cases



*Borgo San Daniele*

You can't create a following overnight. Start simply, stay consistent, wait for the right time. If we're comparing Borgo San Daniele wines to Hollywood's greatest actresses, then Friulano is the vineyard's Betty Grable. Long before Grable became a star with "How to Marry a Millionaire," she spent more than a decade biding her time as a famously leggy pin-up girl just waiting for the spotlight.

So too is the story with one of the DOC's most recognizable native grapes -- Friulano. It is a relative newcomer, earning its first scientific description in 1933. The resulting decades have seen scores of converts who recognize this is a "must have" Italian white wine.

The Borgo San Daniele interpretation of the varietal has brought about a classic. Typical Friulano vegetal tones are replaced by sweet almonds, sunshine and color. Wild flowers and hints of candied orange peel are prevalent on the nose. Ripe white stone fruits give way to moderate acidity on the palate, with a light sweet almond, herbs and melon finish.

Friulano's performance is complex but easy to grasp. Aromas and flavors are neatly ordered and well-balanced; delicate acidity creates an enticing finish that always calls for an encore.

## VARIETAL NOTES

Friulano, with its pale straw-yellow color, carries an enticing hint of wildflowers and pears. It is a very approachable wine that offers complex herb and citrus notes, with a delicately balanced acidity that heightens the flavors and gives it a long, clean finish.

## FOOD PAIRING

Light pasta salads, mild grilled fish with fruit salsa, Massaman curry dishes.



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