

BorgosanDaniele Friulano

Isonzo del Friuli DOC



Italy > Friuli Venezia Giulia >
Isonzo del Friuli DOC > Cormons

Variety

100% Friulano



Terroir

From a single vineyard in Cormons on soils of clay, silt and gravel, with the famous Ponca (ancient sea bed) soils commonly found in the Collio. Planted in 1974, practicing organic and biodynamic farming since 1990.



Winemaking

Winemakers:

Mauro & Alessandra Mauri

Harvest is conducted on a 'fruit day' according to the biodynamic calendar. There are two harvests, the first goes into stainless steel tanks and the smaller, later harvest into old Slavonian oak. The wine undergoes 12 hours with the skins with native yeast fermentation, a minimum of 6 months on the lees, and bottled without filtration. Bottling happens at the end of summer before the next harvest and allowed to rest until all the flavors have fully evolved.



Production

900 cases



Borgo San Daniele

Mauro and Alessandra farm and harvest by the phases of the moon, in line with the practices of biodynamics. The wild grasses and biodiversity of plant, insect, and the microbiome are allowed to flourish in this environment, and we believe this adds to the expressive character of this local grape.

Two select harvests allow for the grapes to be picked at maximum ripeness, the first harvest adding to freshness and acidity and the second adding depth and richness. Extra time on the skins and lees adds a little bit of phenolic tension that makes this a satisfying wine experience from start to finish. The flavor of the Friulano from BorgosanDaniele is something both unique and classic for the varietal.

Wild flowers, orange zest, and peach dominate the nose while in the finish, you will find a pleasant ginger spice and a hint of Frangipane. White wine doesn't have to be simple and forgettable, these white wine offerings from BorgosanDaniele evolve over time in the glass and get better as they open up and express their full potential.

VARIETAL NOTES

Friulano, once known as Tocai Friulano, is Friuli's most emblematic grape. If you were to order a glass of vino bianco (white wine) in the region's capital, Trieste, you would undoubtedly be served a glass of Friulano. Similar to Sauvignon Vert which is today mostly planted in Chile the origins of this grape have been widely disputed. Friulano has the ability to produce muscular wines when grown on rocky hills and produced from low-yielding, older vines.

FOOD PAIRING

This wine is fun with coconut curries and other southeastern Asian dishes that utilize ginger. Also great with crudo or sushi, shellfish and pork. Exotic fresh herbs will bring out the flavor with a roasted chicken breast, or just enjoy the unique flavors of this wine on its own.



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