

BorgosanDaniele Malvasia

Isonzo del Friuli DOC



Italy > Friuli Venezia Giulia

Variety

100% Malvasia Istriana



Terroir

From a tiny hamlet a mile north of Cormons on soils of clay, limestone and gravel. Planted in the 1970s, practicing organic and biodynamic farming.



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 large, neutral Slavonian oak. Roughly 70% of the wine stays in tank for freshness, with the remaining 30% in the barrel. Native yeast fermentation, a minimum of 6 months on the lees, and bottled without filtration (vegan). Bottling happens at the end of summer before the next harvest and allowed to rest until all the flavors have fully evolved.



Production

800 cases



Borgo San Daniele

Mauro and Alessandra are leading the charge in furthering biodynamics throughout their region. More than 6 years ago they implemented biodynamic practices to give back to the soil. They now work closely with 6 other small, independent wineries and farms in the area and collectively they share the biodynamic sprays and treatments.

“A rising tide lifts all boats,” Mauro believes in helping to improve the practices of his friends and neighbors as well as improving the wines of BorgosanDaniele. For all the varietal wines, 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.

We feel that the Malvasia showcases these two combined approaches very well. The broad texture of this wine is accented by rich fruit flavors of apricot and quince, and a strong floral presence on the nose and finish. The richer fruits are complemented by a mineral backbone of citrus that leans towards lime. Extra time on the lees adds a little bit of phenolic tension that makes this a satisfying wine experience from start to finish. These white wine offerings from BorgosanDaniele evolve over time in the glass and get better as they open up and express their full potential.

FOOD PAIRING

With hints of lime, this wine pairs well with chicken or pork tacos, lightly spicy Thai curries, mild Szechuan, and other exotic flavors.

VARIETAL NOTES

Malvasia Istriana is named after the Istra peninsula. Once a part of Italy, this area lies mostly within modern day Croatia. The grape can be found in all three countries, including Slovenia. Malvasia is a large family of grapes, believed to have an ancient Greek origin and to be from the islands around Sicily. There is believed to be hundreds of different versions of the Malvasia grape found throughout the Mediterranean area.



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Alessandra and Mauro Mauri



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



Estate owned by:
Mauro and Alessandra Mauri

Winemakers:
Mauro and Alessandra Mauri

Year Founded:
1990. Three generations of the Mauri family have been in the wine business.



Farming and Land:
Biodynamic farming practices over 45 acres. Soils range from medium density to some gravel mix. Oldest vines: 63 years.



Production (cases):
Pinot Grigio: 1050
Friulano: 1050
Arbis Blanc: 833
Arbis Ros: 833
Gortmarin: 250



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BorgosanDaniele

A stone's throw from the Italian border with Slovenia, veer north off of highway E70 into Cormons and discover one of Italy's most natural and inspiring wine regions. In some ways, the region is a romantic throwback, like stepping into one of those great old films from the Golden Age of Hollywood. The vineyards, the people, the lifestyle are at once vibrant and colorful while being wrapped in a aura of genteel elegance and memorable style.

Here, among the tightly managed and lush vineyards of BorgosanDaniele, brother and sister team Mauro and Alessandra Mauri display their unique sense of style and grace, overlaid onto a minimalist philosophy of winemaking.

"There are many schools of winemaking. Our approach to the land, the grapes and the cellar is based on the idea that 'the less, the better.' Less production and more selection is the first principle," says Alessandra.

They strategically focus on native Friuli grapes and the terroir of Friuli -- nestled on the border of the Collio and Isonzo DOC zones. The siblings set irrevocably high standards on their 45-acre vineyard.

The pair's dedication gets support from the region's specialized terroir. Weather initially influenced by the Mediterranean is tempered by Slovenian winds. Limestone- and calcium-rich marl soil lends lean crispness to the wines.

Mauro and Alessandra are pioneers in the DOC with high density planting, low plant vigor and a blending of organic and biodynamic farming practices.

The results?

Well-balanced, thoroughly integrated wines unquestionably exhibit Mauro and Alessandra's passion for their vineyards and wines that they produce. They resist the urge to grow bigger: These vineyards, planted in 1988 and 1990, produce around 1000 cases of each label annually.

Careful vineyard management, utilization of native grapes, and the regions' sympathetic soil type set the tone for BorgosanDaniele wines. In the end, all wines stay in cellar until absolutely ready to be enjoyed at their peak. It is not a whim -- before release each wine must be mature and full. "The cellar is where the wine belongs until she is ready," Mauro says.

The commitment hasn't gone unnoticed. BorgosanDaniele is 1 of 137 wineries (900,000 total) in Italy to receive the coveted Three Glasses in the Gambero Rosso Guide more than 10 times. Such accolades have not affected the humble brother and sister.

"It is not an easy task to present yourself when you are used to having your wines speak for you," says Alessandra.