

# BorgoSanDaniele Pinot Grigio

Isonzo del Friuli DOC



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

## Variety

100% Pinot Grigio



## Terroir

Clay and limestone marl. Certified organic and biodynamic farming.



## Winemaking

Winemakers:

*Mauro & Alessandra Mauri*

Maceration on skins for 8 hours then soft pressed. Racked, fermented, aged in the lees until spring. Aged on the lees; 25 percent in 2000L Slavonian oak, balance in stainless steel until spring. Assemblage is bottled unfiltered.



## Production

1050 cases



*Borgo San Daniele*

With such emphasis on limited production wines that present so uniquely, why then would BorgoSan Daniele bottle yet another Pinot Grigio?

Terroir baby, terroir!

The Collio DOC is long-respected for yielding Pinot Grigio that is more robust, more complex and much more pleasing than its ubiquitous cousins. Wine critic and co-author of “The World Atlas of Wine,” Jancis Robinson recognizes the singularity of Friuli Pinot Grigio, writing that Pinot Grigio “from Friuli’s white wine heartland Isonzo...are stunningly fruity with real zest and a blossomy scent, while still retaining enough acidity (sometimes a certain saltiness and often a little carbon dioxide) to keep them lively.”

And if the vineyard is in its “golden age,” similar to the pioneering era in Hollywood, then its Pinot Grigio is Debbie Reynolds in, “Singin’ in the Rain.” The wine is bright and fresh. Its complexity delivers an unforgettable performance as Reynolds did in the classic song and dance film.

The Mauri’s stringent methods integrate perfectly with this one-of-a-kind expression of Italian Pinot Grigio. A spring garden of roses, orange and melon rise in the aromas. Your palate detects those flavors -- and more -- as yellow peach joins the party and rounds out a Pinot Grigio of remarkable breadth and rich texture. The finish lingers, fresh and complex, with a mouth-watering tease of acidity.

This is Pinot Grigio at its very best.

## VARIETAL NOTES

Firm acidity gives Pinot Grigio a mouth watering appeal, generally offering nice mid-palate balance with a short, clean finish.

## FOOD PAIRING

Roasted chicken, grilled Mahi, mild to medium strong cheeses.



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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:**  
Certified organic and 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 vineyards of BorgoSan Daniele, 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 BorgoSan Daniele 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. Borgo San Daniele 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.