

# 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,  
Biodynamic, sustainable.



## 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 Borgo San 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 Collio...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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from the best family vineyards.*