

BorgosanDaniele Pinot Grigio

Isonzo del Friuli DOC



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

Variety

100% Pinot Grigio



Terroir

From a single vineyard in Commons 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 20 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 evolved fully.



Production

1000 cases



Borgo San Daniele

This is no ordinary Pinot Grigio. This is craftsmanship at its finest with the purist of ingredients; organic/biodynamic grapes, wild yeast, and a minimal amount of sulfur to protect the wine in bottle. What you are presented with is layered and textured, aromas full of white flowers, orchard fruits, and a touch of citrus. The combination of steel and large barrel allow for both freshness and depth, and the time on the skins, and lees, adds a little bit of phenolic tension making this a Pinot Grigio ideal for wine lovers.

There are many simple expressions of the Pinot Grigio grape in the market today. If you would compare the average Pinot Grigio to a forgettable pop song on the radio, This Pinot Grigio from BorgosanDaniele is a symphonic masterpiece! It is the attention to detail that really brings out the best in this familiar grape variety.

VARIETAL NOTES

Pinot Grigio is one of the most popular white grapes. It also happens to be one of the darkest-skinned grapes used to make white wines. The name 'Grigio' means grey and is a reference to the dark skin color. A mutation of Pinot Noir, this grape has noble status in Alsace, France, where the best producers demand high prices. Most of the Pinot Grigio in Italy is mass produced and made for the American market. Not so with the great white wines of Friuli. In Friuli, the most important wines are white wines and it is part of the identity and culture of the region to make complex, powerful white wines that rival the finest in the world.

FOOD PAIRING

A great table wine ideal for seafood and white meats like chicken. The texture and fruit make it perfect for cooked green vegetables like broccoli, green beans or spinach. A classic table wine with good fruit and without extremes, it goes with just about anything.



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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.