



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:**  
Organic with biodynamic practices on 20 hectares (50 acres) in Cormons on soils of clay, silt and gravel, with the famous Ponca (ancient sea bed) soils like those found in the Collio.



**Production (cases):**  
Arbis Blanc: 850 cases  
Friulano: 900 cases  
Pinot Grigio: 1,000 cases  
Arbis Ròs: 850 cases



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

# BorgosanDaniele

A stone's throw away from the Slovenian border you will find the town of Cormons, historically famous for the production of wine. One of Italy's most natural and inspiring wine regions, you will find the highest percentage of small independent farmers. The vineyards, the people, and the lifestyle are at once vibrant and colorful while being wrapped in an aura of genteel elegance and style.

Here, among the closely managed vineyards of BorgosanDaniele, brother and sister team Mauro and Alessandra display their unique sense of style and craftsmanship, overlaid onto a natural, biodynamic philosophy in the vineyards and in the winery. Nestled on the border between the Isonzo DOC and the Collio, each wine is made from a single vineyard from the hills north of the Isonzo river.

The terroir and climate here are unique with a Mediterranean influence accentuated by winds from the Alpine Mountains just to the north. The soils are a mixture of ancient sea bed, gravel, limestone, silt and clay. Pioneers in the region for biodynamics and high-density planting to restrict yields, Mauro and Alessandra were inspired early on to take a more natural approach to farming. They chose a path of quality over quantity, producing about 1,000 cases of each wine with the goal each year to make a better wine, not more wine.

The wines stay in tank, barrel, bottle, and then the cellar until they have reached their full potential. Never rushing the process, Mauro says "The cellar is where the wines belong until they are ready."

Mauro is an inspiring winemaker; he has traveled the world learning different techniques and now he travels to share what he has learned with others. He is constantly tweaking and perfecting his craft and this commitment has not gone unnoticed. BorgosanDaniele is one of less than two hundred producers to win the coveted Tre Bicchieri award (three glasses) from Gambero Rosso more than ten times. With one million producers in Italy, this is no easy feat, the 'three glasses' award is a serious test of blind taste tests competing with all the other wines of Italy. About 2% of the wines submitted each year achieve the goal – on average about 20,000 wines are submitted.