

BorgosanDaniele

Country:
Italy

Region:
Friuli-Venezia Giulia

Estate owned by:
Mauro & Alessandra Mauri

Winemakers:
Mauro & Alessandra Mauri

Vineyards:
Certified organic with pending
biodynamic certification

Year founded:
1990

Home link:
<https://www.borgosandaniele.com/en/>

Production:
Malvasia: 800 cases
Friulano: 1,000 cases
Pinot Grigio: 1,000 cases
Arbis Blanc: 850 cases
Arbis Ros: 800 cases
"Santon" Vermouth Bianco:
200 cases

Mauro and his sister, Alessandra, run the BorgosanDaniele family estate in the town of Cormons, less than one mile from the Slovenian border in the northeastern part of Italy.

Here in Friuli, you will find one of Italy's most natural and inspiring wine regions, with the highest percentage of small, independent farmers than anywhere else in Italy. It is here where Mauro says, "There are no competitors in Friuli, we are all on the same team."

Starting in 1990 with their grandfather's vineyards planted in the 1970s, the brother and sister team immediately converted to organic practices with a vision to eventually include biodynamic farming. Today, they are pioneers in the region for biodynamics and high-density planting (for restricting yields). Their approach is meticulous and thoughtful. Mauro has traveled the world, learning and exploring different vineyard and winemaking techniques, while Alessandra prefers to stay at the winery maintaining the day-to-day demands.

The winery is nestled on the border between the Isonzo DOC and the more famous Collio. Mauro could choose wither label his wines as but feels like the family story is more strongly rooted with the Isonzo River valley. The terroir and climate here are connected to a Mediterranean influence from the south and accentuated by winds from the Alpine mountains just to the north. The soils are a mixture of ancient seabed, gravel, limestone, silt, and clay with compressed sandstone, referred to locally as "Ponca" soils.

Over the last few decades, the team has developed a unique approach in the vineyard and in the winery. The philosophy has always been to increase the quality, not the quantity, producing only around 1,000 cases of each wine a year. Never rushing the winemaking process or the wines release, Mauro says, "The cellar is where the wines belong until they are ready."

One example of their unique approach in the winery is the perpetual cuvee that they started in 1997. A small percentage of this Botti barrel is added to ever vintage of their flagship white wine, Arbis Blanc. This practice was initially used to help spark the native yeast fermentation they utilize for all their wines. An example in the vineyards is their rich tapestry of cover crops used to re-energize the soil. Because of these targeted plants giving back nutrients to the soil, they rarely use copper and sulfur in the vineyards, a practice necessary for most organic farming.

The dedication and commitment to making fine wine has not gone unnoticed. BorgosanDaniele is one Italy's most awarded small, independent producers. In the Gambero Rosso guide, Italy's most prestigious wine publication, they have a star which means they have won the coveted Tre Bicchieri award (three glasses) more than 10 times. With approximately 1 million producers in Italy, this is no easy feat. The award is given after a series of blind taste tests competing with wines throughout Italy. Less than 2% of the wines submitted to the Gambero Rosso each year achieve a Tre Bicchieri award, more than 20,000 wines are submitted. Other notable Italian publications celebrating the wines of BorgosanDaniele are Slow Wine and I Vini di Veronelli. When traveling throughout Italy or central Europe you will frequently come across these wines in Michelin-starred restaurants.

