

BorgosanDaniele

LOCATION:

Italy > Friuli-Venezia Giulia >
Isonzo del Friuli DOC

VARIETY:

Pignolo

WINEMAKERS:

Mauro & Alessandra Mauri



SCIENCE

ABV: 14%

SUGARS: 2.18 g/L RS

TOTAL SO₂: 63 ppm

TOTAL ACIDITY: 5.72 g/L

BorgosanDaniele Arbis Ros

EXPERIENCE

NAME: The term “Arbis” is local dialect for wild herbs, or grass, named in honor of the wild vegetation grown in the vineyards to promote biodiversity.

CHARACTER: The aromatics are expressive of red fruit skin, dried flowers, wild berries, pepper, and hints of forrest and fir. The palate is strong with noticeable tannins that are both pleasant and intense. Imagine a place between the power Cabernet Sauvignon and the presence of Barolo.

ENJOY WITH: This wine likes fatty meats; Lamb, pork, beef, and sausages. Try with a dense, creamy cheese or a meaty, hearty stew.

BEST RESULTS: Serve at 60-65° F, decant for up to an hour.

EXPRESSION

FERMENTATION & EXTRACTION: Native yeast fermentation with skin maceration for two weeks.

ELEVAGE: After fermentation the wine ages in small French Tonneau for 2 years before being transferred to large Slavonian cask (2500L) total barrel aging is 3 years before bottling.

FINING & FILTERING: No fining or filtering, vegan

SULFUR: Sulfur is only added after fermentation is complete at the beginning of the aging process.

SOURCE

FARMING: Certified organic, practicing biodynamic, because of the biodynamic treatments and cover crops, sulfur and copper are rarely needed in the vineyards.

LAND: The vineyards straddle the border of the Isonzo and Collio in the cru of “Ziris” in Cormons. Shallow Ponca soils of sandstone and calcareous clay with a firm bedrock.

VINE: Planted in 1995, it was one of the few plantings of Pignolo at the time. Cover crops of Dandelion, nettle, and legumes

HARVEST & PRODUCTION: All estate, hand-harvested fruit, 800 cases produced.

