

BorgosanDaniele

LOCATION:
Italy > Friuli-Venezia Giulia >
Isonzo del Friuli DOC

VARIETY:
Malvasia

WINEMAKERS:
Mauro & Alessandra Mauri



SCIENCE

ABV: 13.5%
SUGARS: 2.24 g/L RS
TOTAL SO₂: 68 ppm
TOTAL ACIDITY: 5.12 g/L

BorgosanDaniele Malvasia

EXPERIENCE

NAME: Malvasia is the broad grape family name, just like the Pinot grape has many expressions. This grape originates from the Istrian peninsula. Full name: Malvasia Istriana.

CHARACTER: The aromatics explode out of the glass with flowers, exotic fruits, apricot, and quince. on the palate the aromas combine with lime leaf, ginger, and a great salinity. Full-bodied, the wine is balanced with acidity and freshness in the finish.

ENJOY WITH: A great wine for many Asian cuisines, also great with white meat tacos or anything else you would squeeze lime on.

BEST RESULTS: Serve – 45-50° F, more expressive after 10-15 minutes in the glass.

EXPRESSION

FERMENTATION & EXTRACTION: Two harvests are conducted, one early for acidity and one a little later (7-14 days) for ripeness. Both are fermented in tank with native yeast.

ELEVAGE: The first harvest is aged in tank, the second harvest is aged in large neutral Slavonian oak barrels. Both wines are aged on the lees 6-8 months with occasional batonnage.

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 Malvasia is from a 2 hectare parcel just north of Cormons in Giassico. Here the soils of clay, silt, and limestone are richer and deeper than the hard bedrock in Cormons.

VINE: High density vines planted in 2008 with a diverse ecosystem sharing the soil with cover crops; dandelion, nettle, and legumes.

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

