# BorgosanDaniele

LOCATION:

Italy > Friuli-Venezia Giulia > Isonzo del Friuli DOC

VARIETY: Friulano

WINEMAKERS: Mauro & Alessandra Mauri



### **SCIENCE**

ABV: 13.5%

SUGARS: 2.12 g/l RS

TOTAL SO2: 69 ppm

TOTAL ACIDITY: 5.21 g/l

# Borgosan Daniele Friulano

#### **EXPERIENCE**

NAME: A grape with an interesting history, originally called Tocai Friulano but the use of the name Tocai became illegal in 2007. AKA Sauvignon Vert.

CHARACTER: The flavors shine with citrus peel, stone fruits, ginger, and floral spice along with fresh green herbs. The palate is lush, thanks to full ripeness and to partial aging in large botti barrels. The finish has hints of almond and a great sapidity.

ENJOY WITH: All manner of seafood, great with sushi and crudo. Handles difficult bitter greens, like, brussels, cabbage, and kale.

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 Friulano vines make up 5 of the 20 hectares on the estate. A dense bedrock lies three feet under soils of clay, silt, gravel, and sandstone.

VINE: The majority of the Friulano vines were planted in 1974. The vines benefit from a diverse ecosystem sharing the soil with, dandelion, nettle, and legumes.

HARVEST & PRODUCTION: All estate, hand-harvested fruit, 1,000 cases produced.

