



## TASTING NOTES

A classic example of the varietal. Nutty texture and slight almond skin finish offered through layered nose and mouthfeel.

## Borgo Del Tiglio <sup>Friulano</sup>

COUNTRY Italy ABV 14%

REGION Friuli-Venezia Giulia VARIETALS Fruilano

APPELLATION DOC Collio

## WINERY

Nicola Manferrari is a highly regarded winemaker throughout Italy for his ability to bring out the textural complexities of white varietals from Friuli. Surprisingly though, he stumbled into his profession later in life. Originally trained as a pharmacist, he developed a deep interest in the vineyard, which quickly became a serious distraction from his job at his mother's pharmacy. After his father passed away in 1981, he found himself in charge of five hectares of land, three of which were covered in grapevines.

Over the next 30 years, with deep curiosity, plenty of patience, and great skill, Nicola developed Borgo Del Tiglio into a benchmark for Friuli winemaking. His Friulano, Sauvignon Blanc, Malvasia, and Chardonnay reach optimal ripeness and offer aspects of climate, soil and vine age that are impossible to replicate in other areas of Friuli, let alone the world.

CULTIVATION Manual harvest.

VINIFICATION Very delicate pressing, malolactic fermentation.

AGING Aged for 12 months in oak barrels of 250 liters.