



TASTING NOTES

Rare combination of weight, texture, tension, and minerality are combined in this wine to achieve balance. Toffee, cream, vanilla, and cutting into tropical fruit. Long minerality at finish.

Borgo Del Tiglio ^{Chardonnay}

COUNTRY Italy ABV 13.5%

REGION Friuli-Venezia Giulia VARIETALS Chardonnay

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 9 months in oak barrels of 250 liters.