



#### TASTING NOTES

Delicately coppery, bright white. The nose reveals a mixture of floral fragrances. Zesty mouthfeel and a good body. This refined wine displays balance and authenticity, like the land of its origin.

Varyingly dark straw-yellow with a copper rim. Multilayered floral fragrances which evolve with age into a mature bouquet.

Pairs well with hors d'oeuvres, fish dishes, pasta or rice dishes, and soups.

## Fantinel

### Borgo Tesis Pinot Grigio

COUNTRY	ABV
Italy	12.5%
REGION	VARIETALS
Friuli Venezia Giulia	Pinot Grigio
APPELLATION	
DOC Friuli	

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#### WINERY

Fantinel was founded in 1969, when restaurateur and hotelier, Paron Mario Fantinel, acquired his first vineyards in the Collio area of northern Friuli. With now the third generation represented by Marco, Stefano, and Mariaelena, what started as a small agricultural company has become an internationally prestigious winery and ambassador of Friulian wine-making throughout the world. The philosophy of Fantinel is to employ passion, tradition, and innovation through a close bond with the origins and ancestral wisdom of Friuli, producing wines that embrace excellence and offer real emotions that convey the authenticity of the land.

With over 300 hectares of vineyards divided into the renowned DOC Grave, Prosecco, and Collio zones, Fantinel comprises a stunning lineup: beautiful sparkling wines, Borgo Tesis, the distinct estate of Tenuta Sant'Helena, and the crown jewel La Roncaia. Gaining success in over 90 countries at top-level, prestigious restaurants and specialized shops, Fantinel's rapidly growing success is confirmed by remarkable reviews received by international press.

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#### CULTIVATION

Practicing sustainable farming. Harvest at the beginning of September.

#### VINIFICATION

In steel vats.