



#### TASTING NOTES

Red and blue fruits drive the palate with developed tannins and a tight mid-palate fleshed out by some merlot.

## Borgo Del Tiglio Rosso Selezione

COUNTRY	ABV
Italy	14%
REGION	VARIETALS
Friuli-Venezia-Giulia	50% Cabernet Sauvignon 50% Merlot
APPELLATION	
DOC Collio	

#### WINERY

Nicola Manfredi 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

The current vines were planted between 1970 and 1987. Trained in bilateral guyot and fan-shaped systems, which were established by the business. The vineyards are green-covered.

#### VINIFICATION

The wine is made through a de-stemming and pressing procedure in small wooden vats with a 12 hectolitre capacity, which are only half filled. After a brief pre-fermentation maceration at a low temperature, and when the fermentation is concluded, it undergoes a post-fermentation maceration that lasts a couple of weeks, depending on the quality of the year.

#### AGING

After racking it is usually left to refine for two or three years in French oak casks.