

Fantinel

COUNTRY

Italy

REGION

Friuli Venezia Giulia

APPELLATION

Friuli DOC



Borgo Tesis Sauvignon 2023

VARIETALS

100% Sauvignon

VINEYARD PHILOSOPHY

Traditional farming

SIZE	ALTITUDE	TERRAIN	SOIL TYPE
5 hectares	120 meters	Gentle hills	Gravel
YIELD	DENSITY	CULTIVATION	VINE AGE
13,000 kg per hectare	4,500 vines per hectare	Guyot	20-25 years

CLIMATE

In the cool, humid upper Friulian plain, sheltered by the Dolomites, 2023 brought steady weather and rainfall. September warmth ensured healthy grapes, natural balance, and ideal acidity.

HARVEST PERIOD

Harvested in early September.

VINIFICATION

Fermentation occurs in stainless steel tanks.

AGING

Aged for 5 months in stainless steel tanks, followed by an additional 1 month in bottle.

FIRST VINTAGE PRODUCED

2000

ANALYTICAL DATA

ABV	TOTAL ACIDITY	RES. SUGAR	NET DRY EXTRACT
12.5% Alc./Vol.	6.6 g/l, pH 3.26	0.8 g/l	23 g/l

TASTING & PAIRINGS

Appearance: Straw yellow with greenish hues.

Nose: Aromatic with notes of yellow bell pepper, banana, and melon.

Palate: Aromatic and alluring.

Pairings: Seafood, meat & cheeses, grilled vegetables, and risottos.

Serving Temperature: 50-53°F



James Suckling
90PTS

AVAILABLE FORMATS

750 ml



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