

# Borgo Del Tiglio

COUNTRY

Italy

REGION

Friuli-Venezia Giulia

APPELLATION

Collio DOC



## Chardonnay 2020

### VARIETALS

100% Chardonnay

### VINEYARD PHILOSOPHY

Hands-off

### VINEYARD NAME

Ca' della Vallade + SW slopes of Monte Quarin

SIZE	TERRAIN	SOIL TYPE
Approx. 5 ha facing southwest / southeast	Hilly	Marl-sandstone mix ("ponca")
DENSITY		CULTIVATION
7,300 vines per hectare		Guyot

### CLIMATE

Temperate Collio with Adriatic influence; 2020 brought cooler, slow-ripening conditions that enhanced aromatics and tension.

### HARVEST PERIOD

Hand-harvested in small crates in late September / October.

### VINIFICATION

Gentle pressing; parcels vinified separately. Fermentation occurs in small French oak barrels (some new) with long lees contact and neutral/indigenous yeasts. Malolactic happens only if needed.

### AGING

9–10 months in French oak, followed by bottle aging. Minimal filtration.

### LONGEVITY

Excellent aging potential.

### ANALYTICAL DATA

ABV
13.5%

### TASTING & PAIRINGS

Appearance: Pale straw yellow.

Nose: Saline citrus, subtle florals, light oak spice.

Palate: Precise, mineral, and citrus-driven.

Layered texture with stone fruit, lift, and a long saline finish.

Pairings: Seafood, poultry, risotto, and alpine cheeses.

Serving Temperature: 50-54°F



### AVAILABLE FORMATS

750 ml



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