

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