

Borgo Del Tiglio

COUNTRY

Italy

REGION

Friuli-Venezia Giulia

APPELLATION

Collio DOC



Chardonnay Selezione 2022

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

Only made from the best vintages. 9–10 months in French oak, followed by bottle aging. Minimal filtration.

LONGEVITY

Excellent aging potential.

ANALYTICAL DATA

ABV
14.0%

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

Wine Enthusiast
(Cellar Selection)

95 PTS

Vinous

93+ PTS



AVAILABLE FORMATS

750 ml