Borgo Del Tiglio

COUNTRY
Italy

REGION
Friuli-Venezia Giulia

APPELLATION
Collio DOC

Friulano 2017

VARIETALS
100% Friulano

VINEYARD PHILOSOPHY
Hands-off

VINEYARD NAME
Ronco della Chiesa

SIZE	TERRAIN	SOIL TYPE
1.2 ha facing southeast	Hilly	Cormòns Flysch (alternating marl & sandstone)

VINE AGE	CULTIVATION
60+ years old	Guyot

CLIMATE
Sheltered, warm Collio microclimate with Adriatic breezes.
2017 was warm and dry, aiding full ripeness and complexity.

HARVEST PERIOD
Hand-harvested at full ripeness in late summer / early fall.

VINIFICATION
Gentle pressing, malolactic fermentation.

AGING
Aged for 9-10 months in oak barrels of 250 liters.

LONGEVITY
Excellent aging potential.

ANALYTICAL DATA

ABV
13.5%

TASTING & PAIRINGS
Appearance: Straw yellow with golden hints.
Nose: Aromatic and refined, with a subtle floral, almond, and mineral lift.
Palate: Deep yet elegant. Long and refined with a silky structure and signature Friulano savor.
Pairings: White fish, vegetables, oysters, cured ham, tartare, bitter greens, Mediterranean dishes, and soy-based dishes.
Serving Temperature: 52-55°F

Robert Parker
93PTS

AVAILABLE FORMATS
750 ml

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