Borgo Del Tiglio

COUNTRY
Italy

REGION
Friuli-Venezia Giulia

APPELLATION
Collio DOC

Malvasia Italo & Bruno 2023

VARIETALS
100% Malvasia Istriana

VINEYARD PHILOSOPHY
Hands-off

SIZE	TERRAIN
Approx. 4 ha facing southeast	Hilly

SOIL TYPE	CULTIVATION
Marl-sandstone mix ("ponca")	Guyot

CLIMATE
Temperate Collio with Adriatic influence; 2023 allowed optimal ripening for Malvasia, supporting aromatic extraction and balanced richness.

HARVEST PERIOD
Hand-harvested.

VINIFICATION
Brief cold maceration of the gently crushed grapes.
Fermentation occurs in small used wooden barrels (2nd–3rd cycle).

AGING
Aged in small used wooden barrels.

LONGEVITY
Excellent aging potential.

OF BOTTLES PRODUCED
1,200

ANALYTICAL DATA

ABV	TOTAL ACIDITY
13.5%	5.55 g/l, 3.39 pH

TASTING & PAIRINGS
Appearance: Pale golden.
Nose: Rose, spice hints, delicate florals, and white pepper.
Palate: Soft, elegant, aromatic. A long, graceful finish with delicate spice.
Pairings: Seafood, Mediterranean dishes, aromatic fish, vegetables, and subtly spicy plates.
Serving Temperature: 50-54°F

AVAILABLE FORMATS
750 ml

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