

The Icon Wine Guide



BORGO
DEL TIGLIO



Borgo del Tiglio
Friulano Ronco della Chiesa 2023

The Single Vineyard That Put Friuli on the Map



The Heart of Borgo del Tiglio

The cornerstone of Borgo del Tiglio, Friulano Ronco della Chiesa 2023 stands as a defining wine of Collio, elevating this easternmost corner of Friuli onto the world stage of great white wines.

Led by Nicola Manferrari, one of Italy's most respected white wine producers, the estate reflects a deep commitment to sustainability and respect for the land. Guided by the belief that "the land gives us more lessons than any books," Nicola farms without fertilizers, maintains full grass coverage in the vineyards, carefully manages yields through precise pruning, and relies on gravity in the cellar for a hands-off approach.

After beginning his career as a pharmacist, Nicola took over his father's vineyards in 1981 and, drawing on his background in chemistry and biology, forged his own path in winemaking. For Friulano (formerly "Tocai"), he broke from convention by harvesting fully ripe grapes, using gentle pressing and extended lees contact to create a smoother, more refined expression. Over more than 40 years, this thoughtful approach has made Borgo del Tiglio a benchmark for Friuli white wines.

Inside the Bottle

VARIETAL

100% Friulano

COUNTRY

Italy

REGION

Friuli Venezia Giulia

APPELLATION

Collio DOC

ABV

14%

LONGEVITY

More than 30 years

TOTAL BOTTLES PRODUCED

4,000 - 5,000



TASTING NOTES

A highly drinkable wine, with a delicate, slightly bitter, elegant structure, and a refined and not overpowering aroma. The moment you've drained your glass you immediately want another.

FOOD PAIRINGS

This wine pairs well with a wide range of foods, particularly with salty or bitter flavors. Think white fish, vegetables, fresh rare red meats, or oysters. It also is perfect with olives or olive oil-based dishes.

SERVING TEMPERATURE

52-55°F



Vineyard

PHILOSOPHY

Sustainability guides every step: no fertilizers, only natural ground cover, and hand-harvested fruit.

AVERAGE CLIMATE

The temperature is mild, sheltered from the cold winds of the North-East. In the summer, warm onshore breezes gently blow, making it ideal for growing Tocai in all its fullness of refinement and complexity.

SOIL

The soil is typical of the Collio, and the substrate, known as Cormòns Flysch, is made up of alternating layers of marl and sandstone through which, during the driest periods of the year, trickle small amounts of water (a little perennial spring flows around the side of the escarpment).

HARVEST

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

SIZE	TERRAIN	ASPECT
1.2 hectares	Steep	South-east

DENSITY	CULTIVATION	AGE OF VINES
4,500 - 5,000 vines per hectare	Double guyot	60+ years old



Vinification & Aging

FERMENTATION

The grapes are soft pressed in order to avoid the extraction of any coarse or bitter flavors from the Friulano skins. Fermentation takes place in small, used 250-liter French oak barrels, which help to fully bring out the unique character of the terroir. In the cellar, gravity — not machines — moves the wine, preserving its purity.

AGING

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

