

# Borgo Del Tiglio

COUNTRY  
Italy  
REGION  
Friuli-Venezia Giulia  
APPELLATION  
Collio DOC



## Sauvignon Selezione 2023

### VARIETALS

100% Sauvignon

### VINEYARD PHILOSOPHY

Hands-off

SIZE	TERRAIN
Approx. 2.5ha facing southeast	Hilly
SOIL TYPE	CULTIVATION
Limestone mix	Guyot

### CLIMATE

Temperate Collio with Adriatic influence.

### HARVEST PERIOD

Hand-harvested.

### VINIFICATION

Gentle pressing. Fermentation occurs in small, used oak barrels.

### AGING

Only made from the best vintages. 9–10 months in French oak.

### LONGEVITY

Excellent aging potential.

### ANALYTICAL DATA

ABV
15.0%

### TASTING & PAIRINGS

Appearance: Pale straw yellow with green highlights.

Nose: Fresh white peach, evolving to flinty, mineral notes with age.

Palate: Saline, high acidity with a hint of sweetness. Precise and persistent with a deep, long finish.

Pairings: Seafood, tomato-based pasta, and pecorino cheese.

Serving Temperature: 50-54°F



### AVAILABLE FORMATS

750 ml