

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. 2.5h ha 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



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