



GRAPE VARIETIES

Friulano, Ribolla Gialla, Sauvignon and Traminer

Pinot Noir, Cabernet Sauvignon and Merlot

GRAPE VARIETIES

VINIFICATION

The Friulano, Ribolla Gialla, Sauvignon Blanc and Traminer grapes are vinified separately in order to enhance the varietal peculiarities. An innovative aging of 12 months in oval ceramic vessels promotes a natural batonnage. The individual wines are finally expertly assembled. This set waits for the necessary time before going into the bottle. Before entering the market, the bottles rest for at least 2 months to ensure a perfect balance.

Pinot Noir begins its journey in wooden barrels where it follows a careful maceration in whole clusters. It is then aged on containers of natural ceramic stoneware of oval shape that allow the wine to evolve while maintaining the varietal characteristics. Merlot is harvested in the plateau and, after a drying, vinified traditionally. Cabernet, mainly given by Cabernet Sauvignon and small doses of Cabernet Franc, is classically vinified on the skins and later aged in tonneau that bring an elegant sweet note of vanilla.

VINIFICATION

NOSE

Intense, complex and layered bouquet. Elderberry notes stand out, accompanied by exotic fruits and rose petals.

PALATE

The palate is distinguished by complexity, combined with elegant softness and a persistent and clean mineral structure.

The particular flavor and softness is obtained thanks to a harvest that consider a slight overripening of grapes.

PAIRINGS

Versatile, it lends itself very well to an aperitif. Excellent with delicate raw fish, with white fish in general and with eggs and asparagus. It elegantly accompanies a salty oyster or carpaccio of salted meat.

ALCOHOL

12,5 % vol.



An intense and captivating set of berry notes such as blueberry, black currant and blackberry.

Delicate spicy sensations introduce a deep, rich and sumptuous nose.

The palate is complex voluminous and round. A great balance and an elegant smoothness counteract its youthfulness. The evolution in the glass pleasantly surprise.

It lends itself to being enjoyed in a good moment of relaxation, in friendship. We recommend it as a perfect companion for a tasty Fiorentina, for a roast duck or guinea fowl. It lends itself to pairings with cured meats.

NOSE

PALATE

PAIRINGS

ALCOHOL

B
BORGOMOLINO
Vigne & Vini

TECHNICAL SPECIFICATION

ARTICLE

EAN Code	8032638930758
Unit of measure	Bottle
Bottles per cases	6
Capacity	0,750 Lt
Unit weight	1,400 Kg
Alcoholic Content	12,5% Vol.
Height	29,60 cm
Width	8,80 cm

PACKING

EAN Code	8032638931755
Kind	Case/Cardboard
Weight	8,70 Kg
N. cases per layer	16
N. layers per pallet	5
N. cases per pallet	80
Tot. bottles pallet	480
Height	30,5 cm
Width	27,5 cm
Length	19,0 cm
Pallet	EPAL (80x120cm)
Hight pallet	167 cm compresso EPAL

TECHNICAL SPECIFICATION

ARTICLE

EAN Code	8032638930765
Unit of measure	Bottle
Bottles per cases	6
Capacity	0,750 Lt
Unit weight	1,400 Kg
Alcoholic Content	13,5% Vol.
Height	29,60 cm
Width	8,80 cm

PACKING

EAN Code	8032638931762
Kind	Case/Cardboard
Weight	8,70 Kg
N. cases per layer	16
N. layers per pallet	5
N. cases per pallet	80
Tot. bottles pallet	480
Height	30,5 cm
Width	27,5 cm
Length	19,0 cm
Pallet	EPAL (80x120cm)
Hight pallet	167 cm compresso EPAL