



Winemaker: Marco Fantinel  
Generation: 3rd

# Fantinel

## Borgo Tesis Pinot Grigio Friuli DOC

From the family's "Borgo Tesis" growing site near Tauriano di Spilimbergo comes this broad-shouldered Pinot Grigio packed with bright citrus and baked pear. Grown in gravelly, alluvial soils in the foothills of the Dolomite mountains, Fantinel's Pinot Grigio has a pleasing floral bouquet and faraway notes of copper and flint. The palate is at once zesty and viscous, with taut, unoaked acidity and a clean finish that prepare the palate for food (or the next sip)!

### WINEMAKER BIOGRAPHY

Together with his siblings, Marco Fantinel took his grandfather's small winemaking legacy and converted it into an Italian institution. Today, he oversees the Fantinel and Tenuta Sant'Helena estates, with a focus on Friuli's unique terroir and native varietals.

### ENOLOGIST

Alberto Zanello



### TASTING NOTES

**Color** Dark straw-yellow with a copper rim  
**Nose** Floral and citrus layers  
**Palate** Zesty, with good weight  
**Finish** Refreshing, balanced, and slightly bitter



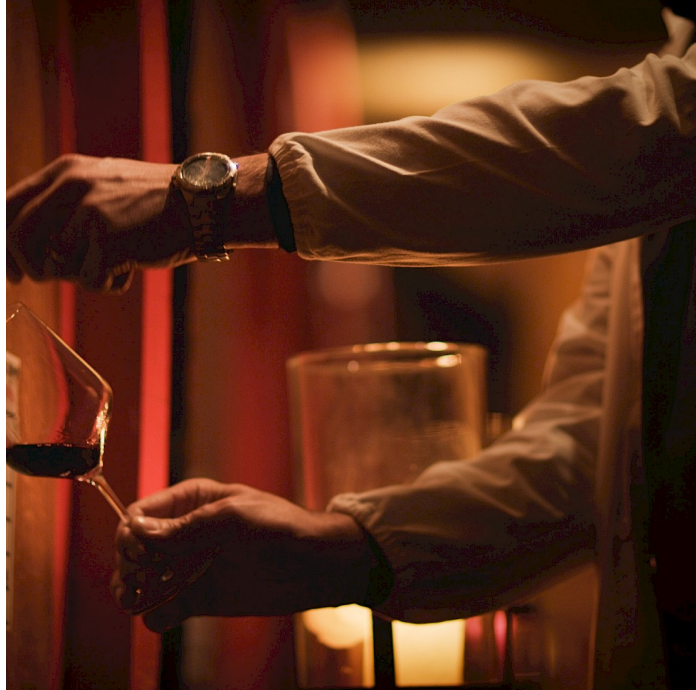
### VINEYARD & VINIFICATION

<b>Vineyard Location</b>	Friuli DOC, Friuli-Venezia Giulia
<b>Vineyard Size</b>	300 ha
<b>Varietals List</b>	100% Pinot Grigio
<b>Farming Practices</b>	Sustainably farmed, dry farmed, picked by hand, indigenous yeasts
<b>Elevation</b>	100 m
<b>Soils</b>	Gravelly
<b>Maturation Summary</b>	In Steel for 2 months
<b>In Steel</b>	2 months
<b>Alcohol</b>	12.5 %
<b>Acidity</b>	5.6 g/liter
<b>Residual Sugar</b>	1.5 g/liter
<b>Annual Production</b>	250,000 bottles



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## FANTINEL

A well-known hotelier and restaurateur in Friuli Venezia Giulia, Mario Fantinel purchased his very first vineyard in Collio, near the border with Slovenia, in 1969. At that time, the goal was to make the connection between his cuisine and the region's terroir-driven wines more real, more personal. Today, third generation winemakers Marco and Stefano Fantinel have greatly expanded the family's estate, both in terms of size and prestige. While the spiritual heart of the family's operation remains in the village of Tauriano di Spilimbergo, their 300 combined hectares now span the Grave, Collio, and Colli Orientali designations. Most notably, they have evolved to become Friuli's largest producer of DOC Prosecco.

Situated on rolling hills between the Julian Alps and the Adriatic, Fantinel's vineyards enjoy a mild climate influenced both by mountains (which help protect it from the intense bora winds of winter) and the nearby sea, whose breezes help mollify the summertime heat. Wide swings in day to night temperature contribute to the acidic bone structure of the wines, and unique soils lend a flavor profile specific to the zone. Tens of millions of years ago, a shallow sea covered this entire region, leaving calcareous clay and shell materials in its wake. Today, on both sides of the Friuli-Slovenia border, this rich, marly soil is referred to as ponca, and it plays a paramount role in lending the wines of Collio their pronounced minerality and paradoxical aromas of tropical fruit.

## REGION

### FRIULI-VENEZIA GIULIA

Situated in the NE corner of Italy, Friuli-Venezia Giulia borders Veneto to the west, the Austrian Alps to the north, Slovenia to the east, and to the south has a short coastline along the Adriatic Sea. The combination of warm maritime breezes, chilly subalpine nights, and clay-based soil creates the perfect terroir for white wines in particular. Unsurprisingly, 77% of Friuli's total production is devoted to its bianchi (higher than any other Italian region). Overall, they're prized for their aromatics, big-boned acidic structure, and flinty, mineral-driven finesse. Although relatively small in terms of geography, like Piedmont this region is home to a large number of artisanal, family-run vineyards. With 4 DOCGs and 12 DOCs, Friuli ranks third amongst Italy's 20 autonomie in its percentage of DOC wine production (behind only Trentino-Alto Adige and Piedmont). The Collio and Colli Orientali del Friuli DOCs are generally held in the highest esteem, with Grave del Friuli being the most prolific.

In terms of terroir, the most important influence on Friuli's vineyards is their position between the Alps and the Adriatic. Wine styles vary depending on whether an estate enjoys a Mediterranean climate near the sea or the alpine continental climate further inland. Higher vineyards in the north/northeast may rise above the low-lying cloud banks that can linger between the hills and the coast. This allows grapes to soak in the sun and develop to their full phenolic potential without overripening; aromatics are deepened, and a wine's acidic structure becomes more pronounced. At lower altitudes closer to the coast, producers may count upon more stable, maritime weather, but this comes with less dramatic swings in diurnal temperature.

### FRIULI DOC

Spanning the whole of the Friuli-Venezie Giulia region, the Friuli DOC is a relatively new appellation, established in 2016. Thanks in part to the DOC's broad provenance, which includes all 5 major growing zones, Friuli can boast today that 70% of its wines may be classified as DOC. In the case of F-VG, of course, this is still largely deserved: with its proportionately high number of serious-minded, single estates, Friuli has been earning its reputation for quality, hand-crafted wines for decades. While they rarely appear on American shelves, note also that (due to the cultural ties with next-door Slovenia) wines may also be labeled as Furlanija or Furlanija Julijska Krajina.

Although the list of permitted grapes is longer, the Friuli DOC focuses on 9 primary white varietals (including Chardonnay, Pinot Grigio, and Sauvignon Blanc) and 6 reds (not least of all Refosco, Cabernet Sauvignon, and Cabernet Franc). Both styles may include the variety on the label if it comprises 85% of the wine, and all still wines must register at least 10.5% alcohol. While there are provisions for Spumante wines, as well (with sparkling Ribolla Gialla leading the charge), no rosé or dessert wines are included in this particular DOC.