



Winemaker: Marco Fantinel
Generation: 3rd

Fantinel

Borgo Tesis Refosco dal Peduncolo Rosso Friuli DOC

Vibrant and full-flavored, this Refosco puts the Fantinel family's native region of Friuli on full display. A late-ripener prized for its fruit and high acidity, this varietal thrives in the gravelly soils and subalpine climate of Grave. Tangy, red berries and dark plum give way to medium tannins and a slightly dry finish. Perfect with lamb, porcini mushroom risotto, and creamy mountain cheeses.

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** Ruby red with purplish glints
- Nose** Wild, red berries, with a subtle hint of grass
- Palate** Full-flavoured with bold tannins
- Finish** Balanced, medium finish



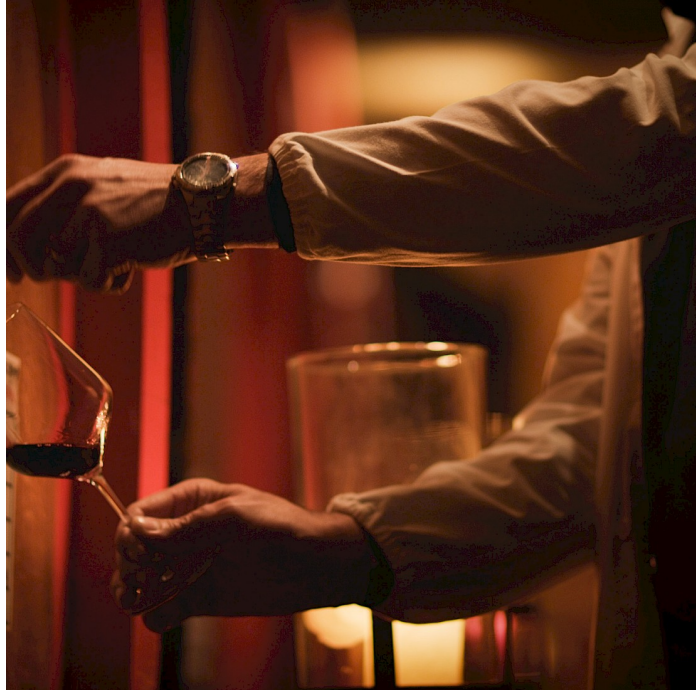
VINEYARD & VINIFICATION

- Vineyard Location** Friuli Grave DOC, Friuli-Venezia Giulia
- Vineyard Size** 300 ha
- Varietals List** 100% Refosco
- Farming Practices** Sustainably farmed, dry farmed, picked by hand, indigenous yeasts
- Elevation** 100 m
- Soils** Gravelly
- Maturation Summary** In Steel for 2 months
- In Steel** 2 months
- Alcohol** 12.5 %
- Acidity** 5 g/liter
- Residual Sugar** 2 g/liter



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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 GRAVE DOC

Established in 1970, the Friuli Grave DOC spans most of Friuli's central plain, stretching from its western border with Veneto to the Colli Orientali zone in the east. Geographically, it covers more than half the region and, fittingly, is also Friuli's largest DOC in terms of production. The designation encompasses 36 municipalities in the province of Pordenone and another 58 in Udine.

Just like 'Graves' in Bordeaux, the name 'Grave' here derives from the gravelly, alluvial, limestone-rich soil that characterizes the area. Bisected by the Tagliamento River, much of the region is a flat valley littered with stones that both reflect heat by day and retain it at night, helping clusters to ripen. These same stones assist with drainage; despite high annual rainfall, roots are forced to dig deep as they navigate the rugged layers of topsoil.

Consistent with the entire region, the northern part of Grave is home to a cooler, rainier climate, while in the south, proximate to the sea, the weather tends to be warmer and drier. The predominant soils also change as you travel north to south, with more gravel in the north and finer soils like sand, silt, and clay near the coast. Once again mirroring the Friuli region in toto, the Grave DOC has an affinity for white wines, and allows for a broad range of both indigenous and international grapes. At least 8 different whites may be produced with the varietal included on the label, provided they are made from at least 95% (this requirement is stricter than in most other DOCs). Among these, Pinot Grigio, Chardonnay, Sauvignon (Blanc), and Friulano all enjoy a stellar reputation.