



Collio Sauvignon Blanc

Country:	Italy	Regi	ion:	Friuli	
Туре:	White Varietal:		etal:	Sauvignon Blanc	
Format:	6 x 750ml				
BC		AB	Sk	<	MB
+499863					
Speculative					

TASTING NOTES

- Colour: Pale yellow with gold hue.
- Aroma: Slightly herbaceous and pungent, with notes of balsamic and refreshing citrus pulp.
- Taste: The deep flavour is persistent and prolongs the finish with rare finesse.
- Food: Pairs well with delicate fish, seafood, cheese, and green vegetables.

AWARDS & ACCOLADES

 $2015 \sim 92$ Points. "This elegantly structured wine is a wonderful expression of Sauvignon's serious side, offering delicate yellow stone fruit, wildflower and toasted nut scents. On the polished, full-bodied palate, a hint of nectarine backs up creamy yellow peach fruit while fresh acidity lends balance." - Wine Enthusiast, Jul/2017

2015 ~ 92 Points. "Medium straw. Dried lemon, grapefruit, sage, honeysuckle and gooseberries on the nose; a very varietally accurate Sauvignon Blanc. In the mouth boasts sneaky concentration and precision to its medium-bodied citrus and orchard fruit flavors that nicely give way to succulent melon and fresh gooseberry nuances. The finish is classically dry and both floral – and mineral-driven, with lingering notes of lemon, lime and pear." - Antonio Galloni's Vinous, May/2018

OTHER INFO

A good deal of Borgo del Tiglio's winemaking philosophy could be summarised by the phrase "maturity is the key to terroir expression". Harvesting at the right moment is a key aspect in the production of this complex, long-lasting Sauvignon Blanc. Nurturing the grape to full ripeness allows the flavours to develop and a profile of white peach and blackcurrant, rather than asparagus and other green vegetables appears on the attack. Vinification takes place in oak, providing a softness rather than flavour aspect, the finish shows notes of sage, smoke and tomato leaf.

