

BorgosanDaniele

LOCATION:

Italy > Friuli-Venezia Giulia >
Isonzo Rive Alte

VARIETY:

Malvasia Istriana (34%), Pinot
Bianco (33%), and Friulano (33%)

WINEMAKERS:

Mauro & Alessandra Mauri



SCIENCE

ABV: 18%

Sugars: 20 g/L RS

Total Acidity: 5.8 g/L

“Santòn” Vermouth Bianco

EXPERIENCE

NAME: At the base of all vermouths there is always Artemisia, a complex genus of plants that includes wormwood. In Santòn, there are three species from this genus, but the one that makes it unique is Artemisia Caerulescens (Marine wormwood), which grows in the Grado lagoon and in the local dialect it is called Santonego or Santonico, from which this Vermouth takes its name.

CHARACTER: The Santòn recipe uses 30 different species of spontaneous medicinal herbs and aromatic spices to achieve a delicate but expressive infusion that is sourced strictly from local organic gardens or foraged from the wild. The combination and infusion of herbs are a kind of magic that has taken over a decade to perfect. A very subtle balance of flavors supports each other to create a compelling result, equally representing fruit, spice, and herbal notes.

ENJOY WITH: Best served as an aperitivo or digestivo, or with a charcuterie board of olives, jams, meats, and cheeses.

BEST RESULTS: Serve neat at – 45-50° F, or on the rocks with an orange peel. Try it in a Negroni or another classic cocktail calling for well-made vermouth or mix with soda for a spritz.

EXPRESSION

FERMENTATION & EXTRACTION: The wine is fermented with native yeast, produced from Pinot Bianco, Friulano and Malvasia Istriana, harvested late in the season for maximum ripeness and sugar levels.

ELEVAGE: After a slow oxygenation phase of two years in steel tank with 30 local medicinal herbs and spices, a slight fortification is added to the wine to reach 18% alcohol by volume.

FINING & FILTERING: No fining or filtering, vegan.

SOURCE

FARMING: The first agricultural vermouth with a complete artisan chain in Friuli is born in Cormòns. Certified organic, practicing biodynamic, or wildy foraged. In the vineyards the biodynamic treatments and cover crops reduce the need for sulfur and copper which are rarely needed.

LAND: The land here isn't just grapes from the biodynamically farmed vineyards of the estate but encompasses many different terroirs of the local area to source diverse plants to express a truly unique character.

HARVEST & PRODUCTION: Estate fruit and locally sourced organic herbs, total production is less than 200 cases.

