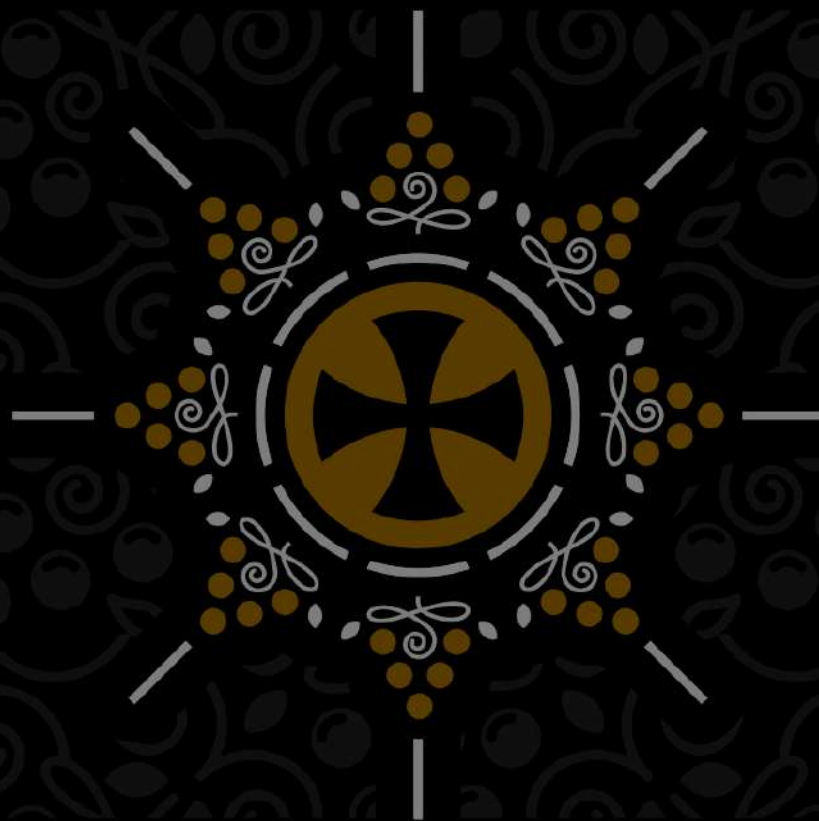


VINI E SPUMANTI



BORGO VERITAS

BORGIO VERITAS

Borgio Veritas is a young company, even though the hands that work in it carry the wisdom of a long tradition in viticulture. Young in the most genuine and positive meaning of the word: “we like what we are doing and this is the reason why we are here, and it’s the fruit of many years of working. We haven’t yet arrived: for us, every achievement is just a new beginning!” says Leonardo Mascherin, the founder.



HISTORY

Leonardo Mascherin is descendant of a long line of farmers. Throughout five generations of cultivating the same property, they understand the most efficient, best way to cultivate their land. Farming mostly wine grapes, they have always sustained a unique balance of dedication to and preservation of the land. Savvy business instincts have encouraged Leonardo to establish the winery Borgo Veritas in 2016 in Friuli, in the municipality of Brugnera, part of that area known as Friuli Grave.

ESTATE

In the sweet plains of Friuli Grave, situated 50 Km from Venice and half-way between the Dolomites and the Adriatic Sea, lies the fertile estate of Borgo Veritas. The natural protection of the Prealps at the Northeast and the gentle cooling breezes from the Adriatic sea, combine with long days of bright sunshine ensure a mild climate, with an average temperature during the year of 15° C, which allow to enhance complexity, richness of grape and wine freshness.



OUR WINES



PROSECCO Sparkling Brut

Grape: Glera (formally known as Prosecco)

Production Area: provinces of Treviso and Pordenone

Alcohol content: 11%

Organoleptic Characteristics:

- **Perlage:** very fine and persitent.
- **Colour:** straw yellow with greenish reflections.
- **Bouquet:** scents of citrus fruits, acacia; fruity tones of white peach, pear and golden apple.
- **Taste:** Fresh taste, it presents a good balance between acidity and flavours.

Food Matching: the perfect aperitif, this Prosecco is also the perfect accompaniment to fish- and vegetable- based antipasti and other dishes.

Service: Enjoy at 6 – 8° C in a large Prosecco crystal glass.

OUR WINES

RIBOLLA GIALLA Sparkling Wine Brut



Grape: Ribolla Gialla.

Production Area: Collio Hills.

Alcohol content: 12%

Organoleptic Characteristics:

- Perlage: very fine and persistent.
- Colour: star-bright straw yellow with greenish reflections.
- Bouquet: Good intense smell, fresh, delicate with scents of green apple, citrus and spring flowers notes.
- Taste: Fresh taste, it presents a good balance between acidity and flavours.

Food Matching: Excellent as aperitif wine and with seafood appetizers; also the ideal companion for soups, vegetable dishes and fresh cheeses.

Service: Enjoy at 6 – 8° C in a large crystal glass.

OUR WINES



PIETRA NERA Sparkling Cuvée Brut

Grape: Pinot Grigio and Chardonnay.

Production Area: Friuli

Alcohol content: 12%

Organoleptic Characteristics:

- Perlage: very fine and persistent, lively and elegant.
- Colour: straw yellow with gold nuances.
- Bouquet: elegant with tones of exotic fruits, mediterranean spices and vanilla.
- Taste: Velvety with an elegant and appealing flavour.

Food Matching: Excellent as an aperitif wine, Pietra Nera is as superb partner to antipasti and risottos. It is ideal with lobsters and shellfish.

Service: Enjoy at 6 – 8° C in a large crystal glass.

OUR WINES

PIETRA BIANCA Semi-sparkling Wine



Grapes: Sauvignon and Chardonnay

Production Area: Friuli

Alcohol content: 11,5%

Organoleptic Characteristics:

- Perlage: fine and persitent.
- Colour: straw yellow with greenish nuances.
- Bouquet: Elegant fragrance with delicate floral notes accompanied by exotic fruit flavors and citrus notes.
- Taste: fresh with a good structure, pleasant to the palate and harmonious.

Food Matching: Perfect as aperitif, excellent with light pasta and rice dishes. Very good for the whole meal.

Service: enjoy at 6 - 8° C in a large crystal glass.

OUR WINES

PINOT GRIGIO delle Venezie I.g.t.



Grape: Pinot Grigio.

Production Area: Friuli

Alcohol content: 12%

Organoleptic Characteristics:

- Colour: intense pale straw yellow.
- Bouquet: swirl the glass and enjoy the aromas of the fruit notes of pear, apple and the flower aromas of acacia and broom.
- Taste: A very clean and well-balanced nose with very perceptible aromas.

Food Matching: An excellent wine with both freshwater and sea fish; given its structure, it can also be enjoyed with white meats.

Service: 10 -12° C.

OUR WINES

PIETRA ROSSA



Grapes: Merlot and Cabernet

Production Area: Friuli

Alcohol content: 12%

Organoleptic Characteristics:

- Colour: bright intense ruby red.
- Bouquet: it has a wide, full and soft perfume, very persistent, that recalls soft fruits, blueberry jam and prunes, with vanilla scents, spices and a very light final of black pepper.
- Taste: soft and finely poised, with a substantial structure and plentiful aromas and tannins.

Food Matching: red meats, roasts, feathered game and mature or moderately mature cheeses.

Service: 18° C, uncork the bottle half an hour before serving.

OUR WINES

MERLOT delle Venezie I.g.t.



Grape: Merlot

Production Area: Friuli

Alcohol content: 12%

Organoleptic Characteristics:

- Colour: intense ruby red with violet shades.
- Bouquet: flavours of black cherry, mulberry and blueberry. Flower notes of violet and spices.
- Taste: rich, full-bodied, with great intensity and structure.

Food Matching: pairs well with game and grilled meats, excellent with cured meats and aged cheeses.

Service: 16° - 18° C.

OUR WINES

CABERNET FRANC delle Venezie I.g.t.



Grape: Cabernet Franc

Production Area: Friuli

Alcohol content: 12%

Organoleptic Characteristics:

- Colour: intense ruby red with violet shades.
- Bouquet: complex aroma, pleasant initial spiciness with hints of cherry, wild berry, green pepper and dry hay.
- Taste: well structured, warm, slightly tannic.

Food Matching: excellent with roast meats and game, goes well with grilled meats, sausages and sliced meats.

Service: 16° - 18° C.

OUR WINES

REFOSCO delle Venezie I.g.t.

Grape: Refosco dal Peduncolo Rosso

Production Area: Friuli

Alcohol content: 12%

Organoleptic Characteristics:

- Colour: intense ruby red with violet shades.
- Bouquet: pure aroma of violet, with hints of leather.
- Taste: rich, full-bodied, with great intensity and structure.

Food Matching: pairs well with game and grilled meats, excellent with cured meats and aged cheeses.

Service: 16° - 18° C.



CONTACTS

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