

VIERIS SAUVIGNON BLANC FRIULI ISONZO DOC



Vie di Romans



WINE DESCRIPTION

The 140.85 acres of vineyards are located in a niche microclimate that benefits from soil rich in alluvial fans and minerals that have been carried there by glaciers over the millennia, as well as, the Bora winds from the east that result in large, daily temperature fluctuations. Vieris means "old" in Friulano dialect. This expansive wine utilizes more French clones than its counterpart Piere.

TASTING NOTES

Bright straw yellow. On the nose it shows scents of kiwi, cedro, lemon and melon rind, followed by hints of almond, mineral and mint sensations. On the palate it recalls all the aromas perceived on the nose, with a perfect balance between aromatics, fruit and acidity. Impeccable long lasting finish.

FOOD PAIRING

Ideal with smoked or steamed fish starters, fish soup, grilled fish and risotto with seafood. Excellent also with asparagus based dishes.

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Vieris/ Friuli Isonzo DOC - Rive Alte
Vineyard size:	8 Ha
Soil composition:	Gravel-pebbly texture, some clay, reddish hue due to presence of iron and aluminum oxides
Training method:	Simple guyot
Elevation:	101 ft
Vines/hectare:	6,000 vines/ha (2,428 vines/ac)
Exposure:	North- South and East- West
Age:	21 years
Harvest time:	Early -mid September
First vintage:	1990
Production:	29,800 bottles

WINEMAKING & AGING

Varietal composition:	100% Sauvignon Blanc
Fermentation container:	Stainless steel tanks/23 days (16-19 °C)
Maceration technique:	Cold, pre-fermentation (8 °C)/20 hours
Type of aging container:	French oak barrique
Length of aging before bottle:	9 months sur lie
Length of bottle aging:	8 months

ANALYTICAL DATA

Alcohol:	13.5 %
Residual sugar:	0.70 g/L
Acidity:	5.45 g/L
Dry extract:	19.10 g/L

PRODUCER PROFILE

Estate owned by: Gallo family
Winemaker: Gianfranco Gallo
Total acreage of vine: 124
Winery Production: 250,000 bottles
Region: Friuli Venezia Giulia

