

PIERE SAUVIGNON BLANC FRIULI ISONZO DOC



Vie di Romans



PRODUCER PROFILE

Estate owned by: Gallo family
Winemaker: Gianfranco Gallo
Total acreage of vine: 140.85
Winery Production: 250,000 bottles
Region: Friuli Venezia Giulia

WINE DESCRIPTION

The 140.85 acres of Vie di Romans vineyards are located in a niche microclimate that benefits from a soil rich in alluvial fans and minerals that have been carried there by glaciers over the millennia. Moreover, the Bora winds from the East cause large daily temperature fluctuations. Piere means “stone” in the Friulano dialect and refers to the rocky nature of the soil.

TASTING NOTES

Bright straw yellow color. The nose is elegant and complex with mineral notes and ripe aromas of citrus and exotic fruits, together with fresh hints of sage and lemon verbena. The sip is full, fresh and persistent with a pleasant finish of mint, lime and minerals.

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:	Friuli Isonzo DOC - Rive Alte
Vineyard location:	Mariano del Friuli
Vineyard size:	11,45 Ha
Soil composition:	Moderate gravel-pebble texture, silica-rich clay mixed with conglomerate, well-drained
Training method:	Simple guyot
Elevation:	108 ft
Vines/hectare:	6,000 vines/ha (2,428 vines/ac)
Exposure:	North - South
Age:	16 years
Harvest time:	Beginning of September, manual harvest
First vintage:	1984
Production:	59,700 bottles

WINEMAKING & AGING

Varietal composition:	100% Sauvignon blanc
Fermentation container:	Stainless steel tanks/18 days (16-19 °C)
Maceration technique:	Cold, pre-fermentation (8 °C)/20 hours
Type of aging container:	Stainless steel tanks
Length of aging before bottle:	8 months sur lie
Length of bottle aging:	10 months

ANALYTICAL DATA

Alcohol:	13.5 %
Residual sugar:	0.80 g/L
Acidity:	5.60 g/L
Dry extract:	18,2 g/L

