



*Vie di Romans*

## DOLÉE FRIULANO FRIULI ISONZO DOC

### 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. The name Dolée is taken from the Friulano dialect and it means “the place of oil”, because in the past canola oil was produced where the vineyards now lie.

### TASTING NOTES

Straw yellow color with golden hues. The bouquet on the nose is delicate and intense with notes of white flowers and pineapple on a background of vanilla. On the palate it is fruity, rich, and well balanced between freshness and fullness.

### FOOD PAIRING

Ideal with raw fish and seafood in general, antipasti and poultry. Also with raw ham, like the traditional Prosciutto di San Daniele from Friuli, and mild cheeses.

### VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Friuli Isonzo DOC - Rive Alte
Vineyard location:	Mariano del Friuli
Vineyard size:	2.02 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:	East- West
Age:	16 years
Harvest time:	Mid September
First vintage:	2003
Production:	10,800 bottles

### WINEMAKING & AGING

Varietal composition:	100% Friulano
Fermentation container:	Stainless steel tanks/16 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:	8 months sur lie
Length of bottle aging:	10 months

### ANALYTICAL DATA

Alcohol:	13.5 %
Residual sugar:	0.8 g/L
Acidity:	5.7 g/L
Dry extract:	17.8 g/L



### 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

