

# VIE DI ROMANS

## CIAMPAGNIS CHARDONNAY FRIULI ISONZO DOC

Ciampagnis means “properties” in Friulano dialect and refers to state lands, belonging to the Hapsburg Empire, that were granted to the rural families who lived in Mariano del Friuli in the 18th century.

### TASTING NOTE



Bright straw yellow color.

The nose is intense with juicy notes of citrus fruits and apple, together with sweet notes of crystalized honey and lemon meringue.

On the palate it is rich, fresh, medium to full bodied, with a mineral and flavorful finish.



*Vie di Romans*



### FOOD PAIRINGS

Ideal with seafood dishes, pasta and first courses, barbecues.



### VINEYARD & PRODUCTION INFO

Vineyard appellation: Friuli Isonzo DOC - Rive Alte

Vineyard location: Mariano del Friuli

Vineyard size: 7,83 Ha

Soil composition: gravel-pebbly texture, some clay, reddish hue due to presence of iron and aluminum oxides

Training method: simple Guyot and spur pruning

Elevation: 32 m asl

Vines/hectare: 6.200-7.800

Exposure: North-South

Vine age: 21 y

Harvest time: 12<sup>th</sup>, 27<sup>th</sup>, 28<sup>th</sup> September, manual harvest

First vintage: 1990

Production: 45.000



### WINEMAKING & AGING

Varietal composition: 100% Chardonnay

Fermentation container: stainless steel tanks, for 22 days at 16-19 °C

Maceration technique: cold, pre-fermentation at 8 °C for 20 hours

Type of aging container: stainless steel tanks

Length of aging: 9 months “sur lie”

Length of bottle aging: 8 months



### TECHNICAL DATA

Alcohol: 14%

Residual sugar: 0,7 g/L

Acidity: 6,15 g/L

Dry extract: 22,8 g/L



### PRODUCER PROFILE

Estate owned by: Gallo Family

Winemaker: Gianfranco Galli

Total acreage of wine: 150

Winery production: 300.000

Region: Friuli-Venezia Giulia



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