VIE DI ROMANS

FLORS DI UIS FRIULI ISONZO DOC

The 150 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.

Flors di Uis is a fantasy term that in the Friulano dialect means "flowering of the grapes" and recalls the sweet, floral fragrance of the grapevine blossoms.

TASTING NOTE



Bright straw yellow.

Charming aromatic bouquet of white flowers, golden apple, apricot, pear, honey, with mineral and citrus sensations. On the palate the graceful flavors of Riesling and Malvasia Istriana melt perfectly with the weight and texture of Friulano. Firm acidity and a clean, rich finish.







FOOD PAIRINGS

Ideal with more elaborated seafood recipes, like lobster risotto or tuna tartar, and with any spicy dishes.



VINEYARD & PRODUCTION INFO

Vineyard appellation: Boghis, Ciampaginis and Vie di Romans - Friuli Isonzo DOC - Rive Alte

Vineyard location: Mariano del Fiuli

Vineyard size: 3,88 Ha

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

oxides, well drained

Training method: simple Guyot

Elevation: 29-34 m asl Vines/hectare: 6.200-6.500

Exposure: North-South, East-West

Vine age: 29 y

Harvest time: 16th, 21th, 29th September

First vintage: 1990 Production: 22.000



WINEMAKING & AGING

Varietal composition: 55% Malvasia Istriana,

31% Rhein Riesling, 14% Friulano

Fermentation container: stainless steel tanks,

for 16-25 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: 8 months "sur lie" Lenght of bottle aging: 9 months



TECHNICAL DATA

Alcohol: 14%

Residual sugar: 0,7 g/L Acidity: 5,57 g/L

Dry extract: 20,5 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

