# VIE DI ROMANS

### PIERE SAUVIGNON BLANC 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.

Piere means "stone" in the Friulano dialect and refers to the rocky nature of the soil.

## TASTING NOTE



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 PAIRINGS

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 appellation: Friuli Isonzo DOC - Rive Alte

Vineyard location: Mariano del Fiuli

Vineyard size: 12,5 Ha

Soil composition: medium deep with moderate gravel-pebble texture, silica-rich clay mixed with

conglomerate, well-drained Training method: simple Guyot

Elevation: 33 m asl

Vines/hectare: 6.000-6.200 Exposure: North-South

Vine age: 19 y

Harvest time: 9<sup>th</sup>, 13<sup>th</sup>, 14<sup>th</sup> September, manual harvest

First vintage: 1984 Production: 60.000



#### **WINEMAKING & AGING**

Varietal composition: 100% Sauvignon Blanc Fermentation container: stainless steel tanks,

for 18 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: 14,5 %

Residual sugar: 0,8 g/L

Acidity: 6,04 g/L Dry extract: 20,1 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

