VIE DI ROMANS

VIERIS 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.

Vieris means "old" in Friulano dialect. This expansive wine utilizes more French clones than its counterpart Piere.

TASTING NOTE



Bright straw yellow color.

On the nose it shows scents of kiwi, cedro, lemon and melon rind, followed by hints of almond, mineral and mint sensations. On the palate it recalls all the aromas perceived on the nose, with a perfect balance between aromatics, fruit and acidity. Impeccable long lasting finish.



Vir di Romans



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: Vieris Friuli Isonzo DOC - Rive Alte

Vineyard location: Mariano del Fiuli

Vineyard size: 9,42 Ha

Soil composition: rather shallow with gravel-pebbly texture, sand silt of reddish hue due to presence of iron and aluminum oxides, little water retention capacity Training method: simple Guyot and spur pruning

Elevation: 31 m asl

Vines/hectare: 6.200-6.500

Exposure: North-South, East-West

Vine age: 23 y

Harvest time: 17th, 18th September

First vintage: 1990 Production: 35,000



WINEMAKING & AGING

Varietal composition: 100% Sauvignon Blanc Fermentation container: stainless steel tanks, for 17 days at 16-19 °C

Maceration technique: cold, pre-fermentation

at 8 °C for 20 hours

Type of aging container: French oak barrique

Length of aging: 8 months "sur lie" Lenght of bottle aging: 9 months



TECHNICAL DATA

Alcohol: 14,5 % Residual sugar: 1,0 g/L

Acidity: 6,33 g/L Dry extract: 21,1 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

