VIE DI ROMANS

DESSIMIS PINOT GRIGIO 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.

Dessimis means "tenth" in Friulano dialect and refers to a Hapsburg era tax.

TASTING NOTE

Straw yellow, coppery.

The nose is fine, with delicate notes of crushed flowers, sweet red berries, peach and a hint of citrus fruit. On the palate it is fresh with a full body and some tannins that add persistence and structure.



FOOD PAIRINGS

Ideal with sophisticated recipes like Risotto alla Milanese or heavier foods such as crepes and soufflés. Perfect also with seafood and grilled fish.



VINEYARD & PRODUCTION INFO

Vineyard appellation: Dessimis - Friuli Isonzo DOC - Rive Alte

Vineyard location: Mariano del Fiuli

Vineyard size: 9,05 Ha

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

oxides, well drained

Training method: simple Guyot and spur pruning

Elevation: 34 m asl

Vines/hectare: 6.000-7.800

Exposure: North-South, East-West

Vine age: 23 y

Harvest time: 10th, 15th, 20th September, manual harvest

First vintage: 1990 Production: 60.000



WINEMAKING & AGING

Varietal composition: 100% Pinot Grigio

Fermentation container: stainless steel tanks,

for 25-38 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: 9 months "sur lie" Lenght of bottle aging: 8 months



TECHNICAL DATA

Alcohol: 14,5%

Residual sugar: 1,6 g/L

Acidity: 5,77 g/L Dry extract: 21,6 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



