VIE DI ROMANS

VIE DI ROMANS CHARDONNAY 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.

Vie di Romans means "road of the Romans" in the Friulano dialect and refers to the Roman road that connected the cities of Aquileia and Cividale which once passed through this vineyard.

TASTING NOTE



Bright straw yellow color.

Intense and complex nose with aromas of vanilla, citrus, ripe golden apple, and hints of toasted coconut. On the palate it is fresh, rich, well balanced with a persistent mineral finish.







FOOD PAIRINGS

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



VINEYARD & PRODUCTION INFO

Vineyard appellation: Vieris Friuli Isonzo DOC - Rive Alte

Vineyard location: Mariano del Fiuli

Vineyard size: 10,75 Ha

Soil composition: medium deep moderate gravelpebbly 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, East-West

Vine age: 24 y

Harvest time: 24th, 25th, 26th, 27th September, manual harvest

First vintage: 1989 Production: 63.000



WINEMAKING & AGING

Varietal composition: 100% Chardonnay

Fermentation container: stainless steel tanks,

for 29-30 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: 1,2 g/L

Acidity: 5,96 g/L Dry extract: 22,0 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

