VIE DI ROMANS DOLÉE FRIULANO 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.

The name Dolée is taken from the Friulano dialect and it means "the place of oil", because in the past canola oil was produced where the vineyards now lie.

TASTING NOTE

Straw yellow color with golden hues. The bouquet on the nose is delicate and intense with notes of white flowers and pineapple on a background of vanilla. On the palate it is fruity, rich, and well balanced between freshness and fullness.







FOOD PAIRINGS

Ideal with raw fish and seafood in general, antipasti and poultry. Also with raw ham, like the traditional Prosciutto di San Daniele from Friuli, and mild cheeses.

VINEYARD & PRODUCTION INFO

Vineyard appellation: Friuli Isonzo DOC - Rive Alte Vineyard location: Mariano del Fiuli Vineyard size: 2,02 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: 31 m asl Vines/hectare: 6.200 Exposure: East-West Vine age: 22 y Harvest time: 16th September First vintage: 2003 Production: 12.000

WINEMAKING & AGING

Varietal composition: 100% Friulano Fermentation container: stainless steel tanks, for 16 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

$\overline{\mathbb{T}}$ TECHNICAL DATA

Alcohol: 14% Residual sugar: 0,9 g/L Acidity: 6,05 g/L Dry extract: 20,04 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



viaswine.com | @viaswine 875 6th Ave Suite 15 New York, New York 10001