

DOLÈE FRIULANO

FRIULI ISONZO DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 2 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: 102 ft a.s.l.

Vines/ha: 6,200 vines/ha

Exposure: East-West

Vines age: 22 years

Harvest time: mid September

First vintage: 2003

Production: 12,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Friulano
Fermentation

Container: stainless steel tanks

Length: 16 days

Temperature: 61-66 °F

Maceration

Technique: cold, pre-fermentation

Length: 20 hours

Aging

Container: barriques

Wood: French oak

Length: 9 months sur lie

In bottle: 8 months



TECHNICAL DATA

Alcohol: 14%

Residual sugar: 0.9 g/l

Acidity: 6.05 g/l

Dry extract: 22.04 g/l



FOOD PAIRINGS

Ideal with raw fish and other seafood, antipasti, and poultry. Also pairs well with raw ham, such as the traditional Prosciutto di San Daniele from Friuli, and with mild cheeses.



TASTING NOTE

Straw yellow with golden hues.

The bouquet is delicate yet intense, with notes of white flowers and pineapple set against a vanilla backdrop.

On the palate, it is fruity, rich, and well-balanced between freshness and fullness.

PRODUCER PROFILE

Estate owned by: Gallo family

Winemaker: Gianfranco Gallo

Total land under vine: 60 ha

Winery production: 300,000 bts

Region: Friuli-Venezia Giulia (Italy)

