

FLORS DI UIS

FRIULI ISONZO DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 3.8 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: 95-112 ft a.s.l.

Vines/ha: 6,200-6,500 vines/ha

Exposure: North-South/East-West

Vines age: 29 years

Harvest time: September

First vintage: 1990

Production: 22,000 bottles



WINEMAKING & AGING

Varietal composition: 55% Malvasia Istriana, 31% Rhein Riesling, 14% Friulano

Fermentation

Container: stainless steel tanks

Length: 16-25 days

Temperature: 61-66 °F

Maceration

Technique: cold, pre-fermentation

Length: 20 hours

Aging

Container: stainless steel tanks

Length: 9 months sur lie

In bottle: 9 months



TECHNICAL DATA

Alcohol: 14%

Residual sugar: 0.7 g/l

Acidity: 5.57 g/l

Dry extract: 20.5 g/l



FOOD PAIRINGS

Ideal with more elaborate seafood recipes, such as lobster risotto or tuna tartare, and for any spicy dishes.



TASTING NOTE

Bright straw yellow.

A charming aromatic bouquet of white flowers, golden apple, apricot, pear, and honey, with mineral and citrus notes.

On the palate, the graceful flavors of Riesling and Malvasia Istriana melt seamlessly into the weight and texture of Friulano. Firm acidity and a clean, rich finish.

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)

