

VIE DI ROMANS CHARDONNAY

FRIULI ISONZO DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 10.7 ha

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

Training method: simple Guyot and spur pruning

Elevation: 105 ft a.s.l.

Vines/ha: 6,200-7,800 vines/ha

Exposure: North-South/East-West

Vines age: 24 years

Harvest time: September

First vintage: 1989

Production: 63,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Chardonnay
Fermentation

Container: stainless steel tanks

Length: 29-30 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: 14.5%

Residual sugar: 1.2 g/l

Acidity: 5.96 g/l

Dry extract: 22 g/l



FOOD PAIRINGS

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



TASTING NOTE

Bright straw-yellow color.

Intense, complex nose with aromas of vanilla, citrus, ripe golden apple, and hints of toasted coconut.

On the palate, it is fresh, rich, and well-balanced, with a persistent mineral 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)

