

VIERIS SAUVIGNON BLANC

FRIULI ISONZO DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 9.4 ha

Soil composition: rather shallow with a gravel-pebble texture, consisting of reddish sand and silt due to the presence of iron and aluminum oxides, with little water retention capacity

Training method: simple Guyot and spur pruning

Elevation: 102 ft a.s.l.

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

Exposure: North-South/East-West

Vines age: 23 years

Harvest time: September

First vintage: 1990

Production: 35,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Sauvignon Blanc

Fermentation

Container: stainless steel tanks

Length: 17 days

Temperature: 61-66 °F

Maceration

Technique: cold, pre-fermentation

Length: 20 hours

Aging

Container: barriques

Wood: French oak

Length: 8 months sur lie

In bottle: 9 months



TECHNICAL DATA

Alcohol: 14.5%

Residual sugar: 1 g/l

Acidity: 6.33 g/l

Dry extract: 21.1 g/l



FOOD PAIRINGS

Ideal with starters of smoked or steamed fish, fish soup, grilled fish, and seafood risotto. Also excellent with asparagus-based dishes.



TASTING NOTE

Bright straw-yellow color.

On the nose, it reveals scents of kiwi, cedar, lemon, and melon rind, followed by hints of almond, mineral, and mint.

On the palate, it echoes the aromas detected on the nose, with a perfect balance of aromatics, fruit, and acidity. An impeccably long-lasting 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)

