

PINOT NERO

VIE DI ROMANS

TASTING NOTE



Ruby red color with warm notes.
Black fruit with spicy notes and hints of seaweed and light iodine notes.
Balanced entry with noticeable tannic texture, deep and savory.



VINEYARD & PRODUCTION INFO

Vineyard size: 1,20 ha
Soil composition: medium deep, with generous gravel-pebbly texture, silt-clay, the upper layer is decalcified while the deeper one is calcareous, well drained, little water-retention capacity
Training method: single guyot
Elevation: 101-105 ft a.s.l.
Vines/hectare: 7.800/ha
Exposure: North-South and East-West
Vines age: 9 years
Harvest time: mid September
First vintage: 2016
Production: 3.800 bottles



WINEMAKING & AGING

Varietal composition: 100% Pinot Noir
Fermentation

Container: stainless steel vats

Length: 12 days

Temperature: 18-30 °C

Maceration

Technique: skin contact in stainless steel vats, plunging applied

Length: 21 days

Malolactic fermentation: yes

Aging

Container: barriques and stainless steel
Wood: french oak

Length: 14 months (barrels), 8 months (steel)

In bottle: 14 months



ANALYTICAL DATA (VINTAGE 2021)

Alcohol: 13,5 %

Ph lever: 3,47

Residual sugar: 0,5 g/l

Acidity: 5,37 g/l

Dry extract: 31,8 g/l



FOOD PAIRINGS

Raw red meat, white meat, pasta or risotto with truffle/sausage, veal tonnato, grilled pork.


Vie di Romans

PRODUCER PROFILE

Estate owned by: Gallo family

Winemaker: Gianfranco and Tommaso Gallo

Total land under vine: 67 ha

Winery production: 300.000 bottles

Region: Friuli Venezia Giulia



vias

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