



Vie di Romans



PRODUCER PROFILE

Estate owned by: Gallo family
Winemaker: Gianfranco Gallo
Total acreage of vine: 124
Winery Production: 250,000 bottles
Region: Friuli Venezia Giulia

CHAMPAGNIS VIERIS Chardonnay FRIULI ISONZO DOC

WINE DESCRIPTION

Ciampagnis Vieris means "ancient properties" in Friulano dialect and refers to state lands, belonging to the Hapsburg Empire, that were granted to the rural families who lived in Mariano del Friuli in the 18th century.

TASTING NOTES

Bright straw yellow color. The nose is intense with juicy notes of citrus fruits and apple, together with sweet notes of crystalized honey and lemon meringue. On the palate it is rich, fresh, medium to full bodied, with a mineral and flavorful finish.

FOOD PAIRING

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

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Friuli Isonzo DOC - Rive Alte
Vineyard location:	Mariano del Friuli
Vineyard size:	5 Ha
Soil composition:	Gravel-pebbly texture, some clay, reddish hue due to presence of iron and aluminum oxides
Training method:	Simple guyot
Elevation:	105 ft
Vines/hectare:	6,000 vines/ha (2,428 vines/ac)
Exposure:	North - South
Age:	22 years
Harvest time:	Late September
First vintage:	1990
Production:	34,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	Stainless steel tanks/21 days (16-19 °C)
Maceration technique:	Cold, pre-fermentation (8 °C)/20 hours
Type of aging container:	Stainless steel tanks
Length of aging before bottle:	6 months sur lie
Length of bottle aging:	10 months

ANALYTICAL DATA

Alcohol:	14 %
Residual sugar:	2 g/L
Acidity:	5.5 g/L
Dry extract:	21 g/L

