

# VIE DI ROMANS Chardonnay FRIULI ISONZO DOC



*Vie di Romans*



## WINE DESCRIPTION

The 124 acres of vineyards are located in a niche microclimate that benefits from soil rich in alluvial fans and minerals that have been carried there by glaciers over the millennia, as well as, the Bora winds from the east that result in large, daily temperature fluctuations. Vie di Romans means “road of the Romans” in the Friulano dialect and refers to the Roman road that connected the cities of Aquileia and Cividale which once passed through this vineyard.

## TASTING NOTES

Bright straw yellow color. Intense and complex nose with aromas of vanilla, citrus, ripe golden apple, and hints of toasted coconut. On the palate it is fresh, rich, well balanced with a persistent mineral 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 and East- West
Age:	20 years
Harvest time:	Late September
First vintage:	1989
Production:	43,500 bottles

## WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	Stainless steel tanks/22 days (16-19 °C)
Maceration technique:	Cold, pre-fermentation (8 °C)/20 hours
Type of aging container:	French oak barrique
Length of aging before bottle:	8 months sur lie
Length of bottle aging:	9 months

## ANALYTICAL DATA

Alcohol:	14 %
Residual sugar:	3.2 g/L
Acidity:	5.6 g/L
Dry extract:	21.1 g/L

## PRODUCER PROFILE

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

