

FLORS DI UIS FRIULI ISONZO DOC



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

WINE DESCRIPTION

The 140.85 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. Flors di Uis is a fantasy term that in the Friulano dialect means "flowering of the grapes" and recalls the sweet, floral fragrance of the grapevine blossoms.

TASTING NOTES

Bright straw yellow. Charming aromatic bouquet of white flowers, golden apple, apricot, pear, honey, with mineral and citrus sensations. On the palate the graceful flavors of Riesling and Malvasia Istriana melt perfectly with the weight and texture of Friulano. Firm acidity and a clean, rich finish.

FOOD PAIRING

Ideal with more elaborated seafood recipes, like lobster risotto or tuna tartar, and with any spicy dishes.

VINEYARD & PRODUCTION INFO

Vineyard name/appellation: Boghis, Cjampagnis and Vie di Romans/ Friuli Isonzo DOC - Rive Alte

Vineyard size: 4 Ha

Soil composition: Gravel-pebbly texture, some clay, reddish hue due to presence of iron and aluminum oxides

Training method: Simple guyot

Elevation: 95 -101 ft

Vines/hectare: 6,000 vines/ha (2,428 vines/ac)

Exposure: South and East- West

Age: 23 years

Harvest time: Mid - Late September

First vintage: 1990

Production: 23,300 bottles

WINEMAKING & AGING

Varietal composition: 45% Malvasia Istriana, 40% Rhein Riesling, 15% Friulano

Fermentation container: Stainless steel tanks/16-25 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: 8 months sur lie

Length of bottle aging: 10 months

ANALYTICAL DATA

Alcohol: 13 %

Residual sugar: 2.4 g/L

Acidity: 5.5 g/L

Dry extract: 20.8 g/L

