

DESSIMIS PINOT GRIGIO FRIULI ISONZO DOC



Vie di Romans



PRODUCER PROFILE

Estate owned by: Gallo family
Winemaker: Gianfranco Gallo
Total acreage of vine: 140.85
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. Dessimis means “tenth” in Friulano dialect and refers to a Hapsburg era tax.

TASTING NOTES

Slightly pink color (ramato style). The nose is fine, with delicate notes of crushed flowers, sweet red berries, peach and a hint of citrus fruit. On the palate it is fresh with a full body and some tannins that add persistence and structure.

FOOD PAIRING

Ideal with sophisticated recipes like Risotto alla Milanese or heavier foods such as crepes and soufflés. Perfect also with seafood and grilled fish.

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Dessimis/Friuli Isonzo DOC - Rive Alte
Vineyard location:	Mariano del Friuli
Vineyard size:	9.05 Ha
Soil composition:	Gravel-pebbly texture, some clay, reddish hue due to presence of iron and aluminum oxides
Training method:	Simple guyot
Elevation:	111 ft
Vines/hectare:	6,000 - 7,800 vines/ha (2,428 - 3,156 vines/ac)
Exposure:	South and East - West
Age:	18 years
Harvest time:	Beg. September - manual harvest
First vintage:	1990
Production:	51,900 bottles

WINEMAKING & AGING

Varietal composition:	100% Pinot Grigio
Fermentation container:	Stainless steel tanks/20 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:	9 months sur lie
Length of bottle aging:	10 months

ANALYTICAL DATA

Alcohol:	13.5 %
Residual sugar:	0.9 g/L
Acidity:	5 g/L
Dry extract:	18.9 g/L

