

Vie di Romans,
`Dessimis` Pinot Grigio 2015
Isonzo, Friuli-Venezia Giulia, Italy



Vie di Romans



Grape Varieties	100% Pinot Grigio
Winemaker	Gianfranco Gallo
Closure	Natural Cork
ABV	13.5%
Acidity	5g/L
Wine pH	3.38
Notes	Sustainable, Vegetarian, Vegan

PRODUCER

Vie di Romans is based in the heart of Isonzo, where Gianfranco Gallo's 50 hectares of vineyard produce about 250,000 bottles a year. The soil is stony and glacial, and soaks up whatever rainfall there is like a sponge. A cool east wind causes a big difference between day and night temperatures, which in turn slows ripening and allows the grapes to accumulate a great deal of flavour. This, along with the low yields Gallo achieves, and his proclivity for late picking, gives single vineyard wines of great intensity and richness. As a result, he releases the wines a year later than usual.

VINEYARDS

The two parcels of the Dessimis vineyard total 7.5 hectares. They are located in the commune of Mariano del Friuli at 34 metres above sea level on well-drained, gravelly clay soil. The 21 year-old vines are single Guyot trained.

VINTAGE

The overall climate and weather patterns in 2015 were particularly positive for vines throughout the region. The very hot summer with very few rainy days and a constant breeze allowed grapes to ripen in perfect health. September offered ideal conditions for the harvest.

VINIFICATION

The grapes were de-stemmed and crushed before undergoing a pre-fermentation cold maceration at 8°C for 20-22 hours. Fermentation took place in stainless steel at a temperature of 16-19°C for a period of 18 days with selected yeast strains. No malolactic fermentation took place. 100% of the wine was then matured on its lees for nine months before bottling.

TASTING NOTES

The bouquet is full of sweet pastry aromas, scents of Williams pear skin and notes of yellow fruit. It has extraordinary complexity and structure on the palate. Textured and rich – this wine has long, persistent finish.