



*Vie di Romans*

## `Flors di Uis` 2015

Isonzo, Friuli-Venezia Giulia, Italy



### 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

Fruit is sourced from three vineyards, Boghis, Ciampagne and Vie di Romans, in the commune of Mariano del Friuli. The average vine age is 20 years, totaling 3.88 hectares, with vineyard elevation of 29-34 metres. The vines are Guyot trained with a density of 6,000 vines per hectare. Soils range from shallow to medium deep with gravel-pebbly textures. They are mainly sand-silt with ferrous and aluminium oxides and are well drained.

### VINTAGE

The harvest in 2015 produced good yields thanks to an excellent, dry fruit set stage and favourable weather conditions in August. The resulting grapes had higher sugar levels and lower acidity compared with the 2014 vintage.

### VINIFICATION

Each grape variety was harvested and vinified separately. Grapes were picked, de-stemmed and crushed before a pre-fermentation cold maceration at 8°C for 22 hours. Fermentation with selected yeast strains took place in stainless steel at temperatures between 16-19°C for 22 days. The wine did not undergo malolactic fermentation and was aged for eight months in stainless steel tanks on its lees. The different varieties were blended together one month prior to bottling followed by a further 10 months ageing in bottle before release.

### TASTING NOTES

Straw yellow with a green hint and a deeply perfumed floral nose. The wine displays intense aromas of wisteria and sweet jasmine, balanced with light spicy notes. The full-bodied palate shows surprising power while the natural zest of Riesling ensures fresh and vibrant acidity. The finish is wonderfully long and aromatic.

Grape Varieties    **45% Malvasia Istriana**  
                          **40% Riesling**  
                          **15% Friulano**

Winemaker        **Gianfranco Gallo and Alberto Pelos**

Closure            **Natural Cork**

ABV                **13%**

Acidity            **5.5g/L**

Wine pH           **3.31**

Bottle Sizes       **75cl**

Notes              **Vegetarian, Vegan**