

Dis Cumieris Malvasia



Origin

Country	Italy
Wine Region	Friuli
Winery	Vie di Romans

Technical Data

Grape Varieties	Malvasia Istriana
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Natural cork
Vinification	De-stemming and crushing. Pre-fermentation cold maceration at 8°C, followed by cold settling. Fermentation at 16–19°C for 21 days using selected yeast strains. No malolactic fermentation.
Ageing	8 months on the fine lees in stainless steel tanks, followed by 10 months of bottle ageing.

Description

In Brief	Dis Cumieris is the single-vineyard Malvasia Istriana of Vie di Romans, sourced from 1.5 ha of gravelly, well-drained soils in Mariano del Friuli. With an estimated peak of maturation at 7 years and a cellar life of up to 18 years, this is a wine of remarkable complexity and ageing potential for its variety.
Tasting notes	Golden yellow colour with amber highlights. Rich and expressive on the nose, with tropical fruit, orange blossom, spicy white pepper, and subtle toasted notes. On the palate: full-bodied, soft and well-balanced, with vibrant acidity, saline minerality, and a long, aromatic finish.
Food Pairing	An excellent companion for grilled fish, smoked fish appetizers, vegetable risottos, fresh and medium-aged cheeses, and light white meat dishes.

Notes

