

Dolee Friulano


Vie di Romans

Origin

Country	Italy
Wine Region	Friuli
Winery	Vie di Romans

Technical Data

Grape Varieties	Friulano
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 14 days using selected yeast strains. No malolactic fermentation.
Ageing	9 months on the fine lees in stainless steel tanks, followed by 9 months of bottle ageing.

Description

In Brief	Dolee is the single-vineyard Friulano, sourced from 2.02 ha of gravelly, well-drained soils in Mariano del Friuli, planted at 25 years average vine age. A wine of remarkable structure and aromatic complexity, with an estimated peak at 8 years and a cellar life of up to 18 years.
Tasting notes	Brilliant pale straw yellow colour with green reflections. Intense and fragrant nose of ripe pear, bergamot, brooming flowers, citrus, and delicate herbal notes with a subtle mineral edge. On the palate: richly textured yet fresh, with vibrant acidity, flavors of stone fruits, sage, and a characteristic almond note on the long, clean finish.
Food Pairing	A wonderful match for seafood, grilled fish, vegetable risottos, prosciutto, light pasta dishes, and fresh or medium-aged cheeses.

Notes

