

Dut Un


Vie di Romans

Origin

Country	Italy
Wine Region	Friuli
Winery	Vie di Romans

Technical Data

Grape Varieties	Sauvignon Blanc and Chardonnay
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Natural cork
Vinification	Pre-fermentation cold maceration at 8 °C and cold settling. Alcoholic fermentation at a controlled temperature of 16 to 19 °C with selected yeasts. No malolactic fermentation.
Ageing	9 months on the fine lees in stainless steel tanks and 19 months in bottle before release.

Description

In Brief	This wine reaches the peak of its evolution 10 years after the harvest, but can mature for a total of about 22 years.
Tasting notes	Gold colour. On the nose: elderberry, sage and chamomile. Intense in the mouth with a full body and a pleasant citrus note in the long and memorable finish.
Food Pairing	Ideal in combination with pasta with seafood, butter or asparagus.

Notes

