

Vie di Romans

Vie di Romans Dolée 2022 captures Friulano's creamy richness and Alpine-maritime tension, a single-vineyard white from Friuli Isonzo Rive Alte offering luminous fruit, subtle oak and mouthwatering salinity for refined gastronomic moments.

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Dolee Friulano Friuli Isonzo 2022

Friuli, Italy

93 vinous



Alcohol :14,00 %

Composition: 100% Tocai Friulano

Region and Vineyards

Dolée comes from **Friuli Isonzo DOC**, in Friuli-Venezia Giulia, Italy's north-eastern corner where warm Adriatic influences meet the cooling currents of the Julian Alps. The vineyards lie on the Isonzo river's high banks, in the prized **Rive Alte** subzone on the right bank, considered the source of the appellation's most characterful wines thanks to its poorer, well-drained soils and lower natural vigour.

The Dolée vineyard itself is just 2.02 hectares in Mariano del Friuli, at about 31 m above sea level. Its soil is a gravel-pebbly alluvial mix with some clay and a distinctive reddish hue, rich in iron and aluminium oxides, providing excellent drainage yet good heat retention. Vines, around 22 years old, are trained Guyot at a dense 6,200 vines/ha on an east-west exposure. The site enjoys a niche microclimate shaped by mineral-rich alluvial fans deposited by ancient glaciers and the dry **Bora** winds from the east, generating strong diurnal temperature swings that preserve acidity and aromatic intensity in Friulano.

Winemaking

Dolée is a varietal **Friulano 100%**, from a single named vineyard. Harvest for the 2022 vintage took place on 16 September, a timing that allows full flavour ripeness while retaining the naturally vibrant acidity that defines Friuli's best whites. Grapes undergo destemming followed by a 20-hour cold pre-fermentation maceration at 8 °C, a technique that gently extracts aromatic precursors and texture from the skins without bitterness. Fermentation takes place in temperature-controlled stainless-steel tanks (16-19 °C) over 16 days, using selected yeasts to emphasise purity of fruit and terroir expression.

After fermentation, the wine spends **nine months sur lie** in French oak barriques, followed by eight months of bottle aging before release. Lees contact brings creaminess, mid-palate weight and subtle pastry notes, while the judicious oak regime frames rather than dominates the wine's fruit and herbal profile. The finished 2022 Dolée sits at 14% alcohol, with 0.9 g/L residual sugar, 6.05 g/L total acidity and 20.04 g/L dry extract, numbers that translate in the glass into a dry, concentrated yet finely balanced white with both structure and freshness.

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Tasting Notes

- **Color**: Bright straw yellow with golden highlights and occasional greenish reflections, showing both ripeness and youthful vibrancy.
- **Aroma**: Expressive and fragrant, combining white and yellow stone fruits (pear, peach, apricot) with pineapple and ripe melon, layered with citrus zest, wild herbs, mint, almond, vanilla and a faint floral note.
- **Palate**: Silky and enveloping yet vividly fresh. The mid-palate is rich with peach, melon, quince, tropical nuances and a hint of almond cream, supported by crisp acidity and a savoury, slightly saline undertone. The finish is long, elegant and harmoniously balanced between fruit weight, minerality and refreshing grip.

Did you know?

The name **Dolée** comes from the local Friulano dialect and means "the place of oil", a reference to the area's past when canola oil was produced where the vines now stand. Today the vineyard is part of a 150-acre estate owned by the Gallo family, with winemaker **Gianfranco Gallo** having transformed Vie di Romans into one of Friuli Isonzo's benchmark producers. The Dolée site lies within Friuli Isonzo Rive Alte, the zone whose red-gravel soils and cooler, wind-influenced mesoclimate are widely regarded as capable of rivaling hillside appellations in personality and depth of flavour.

Wine Pairing Ideas

- **San Daniele prosciutto and mild cheeses**: The wine's ripe stone fruit and subtle almond notes echo the sweetness of cured ham and complement soft, creamy cheeses, while its acidity refreshes the palate between bites.
- **Crudo and lightly marinated raw fish**: Dolée's citrus, herb and saline nuances pair beautifully with raw sea bass, tuna or scallop, enhancing delicacy without overpowering the fish and cleansing the palate with its brisk finish.
- **Grilled shellfish with herbs and lemon**: The wine's generous texture and tropical accents match the sweetness of prawns or lobster, while its acidity and subtle bitterness cut through char and buttery dressings.
- **Roast chicken with mushrooms and root vegetables**: The creamy mid-palate and gentle oak integrate seamlessly with roasted poultry and earthy mushroom flavours, making Dolée an excellent alternative to fuller-bodied Chardonnay at the table.

93 vinous

Vinous (Antonio Galloni) (VN) : 93 Points (2022)

The 2022 Friulano Dolèe springs from the glass with an intense mix of crushed grapefruit, sage, lemon curd and dusty slate. It is soothingly round and supple with a lovely inner sweetness contrasted by a lash of acidic citrus and green melon. The saline minerality provides a crisp feel as the 2022 cleans up beautifully, mouthwatering yet precise, and a savoury herbal note still lingers. This is a seductive Dolèe with a balance and tension that will reward cellaring.

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James Suckling (JS) : 93 Points (2022)

This is an intense wine focused on herbs, tomato leaves, grapefruit and white peaches. Smooth and silky on the palate, with a medium body, crisp acidity and a savory, fruited finish.



Robert Parker (RP) : 95 Points (2018)

The Vie di Romans 2018 Friuli Isonzo Friulano Dolée reveals a wide spectrum of aromas with stone fruit, citrus, wild sage, rain-soaked sandstone and honey. The bouquet is pure and fine, but the Friulano grape—especially in the hands of a winery of these credentials—is especially impressive in terms of mouthfeel and texture. There is a sweet softness and textural creaminess that gives the wine solid, mid-weight appeal. Then, all of that abundant fruit comes to an elegant close with a pristine note of salty mineral. This wine is aged on the lees in stainless steel containers for 10 months.