Vie di Romans

A reference white from one of Italy's benchmark Chardonnay specialists, combining site definition, textural finesse and cellar craftsmanship for immediate pleasure and mid-term development.

Vie di Romans

92 James Suckling

Alcohol :14,00 %

Composition: 100% Chardonnay

Ciampagnis Vieris Chardonnay 2022

Friuli, Italy

Region and Vineyards

Friuli Isonzo sits in Italy's far northeast, pressed between the Alps and the Adriatic. The DOC is divided by the Isonzo river into distinct zones; **Rive Alte** on the right bank is characterised by less-fertile red gravels with notable iron and aluminium oxides, producing some of the appellation's most expressive wines. Drainage is excellent, helping retain purity and tension in whites while supporting full phenolic ripeness.

Ciampagnis Vieris lies at **32 m** in Mariano del Friuli, with north-south rows on **gravel-pebbly** soils interlayered with some clay. Vines (about **21 years** of age for this release) are trained to simple Guyot/spur pruning at **6,200-7,800 vines/ha**. The 2022 harvest was **manual** across three picks (12, 27, 28 September), underscoring the estate's focus on optimal maturity. The combination of heat-retentive stones, alluvial origins and cool night air gives Chardonnay a ripe core wrapped in freshness and a distinctly mineral close.

Winemaking

Ciampagnis Vieris is **100% Chardonnay** from a single source vineyard. Grapes undergo a **cold pre-fermentation maceration** at **8 °C** for **20 hours**, building aromatic intensity and early palate texture while preserving delicacy. Primary fermentation occurs in **stainless steel** over **22 days** at **16-19 °C**, a regimen designed to capture citrus-and-apple purity without oak imprint.

Ageing continues **sur lie** for **9 months** in stainless steel, followed by **8 months** in bottle before release. This extended lees contact contributes fine creaminess and mid-palate weight while maintaining a clean, saline frame. The finished wine typically sits around **14% vol.** with brisk total acidity, yielding a medium-to-full body that remains chiselled and gastronomic. **No oak** is used, so site and grape take centre stage.

Tasting Notes

- **Color:** Bright straw yellow with youthful luminosity.
- **Aroma:** Juicy citrus, green and yellow apple, hints of crystallised honey and lemon meringue; subtle stone-dust minerality lifts the finish.
- **Palate:** Medium to full-bodied yet taut; ripe orchard fruit and citrus glide over a creamy, lees-derived core, finishing mineral, savoury and persistent.

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Did you know?

"**Ciampagnis**" means "properties" in the Friulano dialect, recalling **Habsburg** state lands granted to rural families in Mariano del Friuli in the **18th century**—a nod to the area's layered history that this cuvée honors on its label.

Wine Pairing Ideas

- **Butter-poached turbot with lemon beurre blanc:** The wine's citrus drive and subtle creaminess mirror the sauce while the mineral finish refreshes.
- **Herb-roasted chicken with fennel and olives:** Savory depth and saline cut knit with roasted herbs and aniseed notes.
- **Risotto al limone with mascarpone:** Lees texture echoes the risotto's silk; bright acidity lifts richness.
- **Pork schnitzel with caper-parsley salad:** Crisp coating and tangy garnish play to the Chardonnay's apple, citrus and savory edge.

92 James Suckling

James Suckling (JS) : 92 Points (2022)

A tight and slightly herbaceous chardonnay that's fully focused on fresh pink grapefruit and a lot of mangoes at its core. Light-bodied, it shows a silky, super-refined texture, fruity length and refreshing acidity.

91 Wine Spectator

Wine Spectator (WS) : 91 Points (2022)

This lively Chardonnay shows fine balance and integration, offering bright pineapple and persimmon fruit flavors, with a rich hint of grilled macadamia nut, plus aromas of orchard blossoms and mountain herbs. Creamy and mineral-laced on the finish. Drink now through 2032. 800 cases made, 100 cases imported.