


# Vie di Romans

From Mariano del Friuli's gravelly Rive Alte soils comes a poised Merlot, layering ripe plum, dark cherry and sweet spice over polished tannins, with the freshness and savoury depth that define an elegant Italian red.

## Maurus Friuli Isonzo 2020

Friuli, Italy

Vie di Romans




Alcohol :13,90 %

Composition: 100% Merlot

### Region and Vineyards

Friuli Isonzo lies in Friuli-Venezia Giulia's alluvial plain, close to the Adriatic and shaped by rivers descending from the eastern Alps. The DOC is known for vineyards planted on sand, pebbles and rocks, while the nearby Collio and Friuli Colli Orientali hills rise on calcareous marl. This meeting of alpine freshness, maritime moderation and well-drained alluvial soils helps preserve acidity while allowing full phenolic ripeness. Isonzo's wines can be produced from many varieties, yet the finest estate bottlings show how carefully farmed sites bring definition to international grapes.

Maurus comes from the **Rive Alte** area of Mariano del Friuli, in a dedicated 1.20-hectare vineyard at 31-32 metres elevation. Vines averaged 23 years of age in 2020, planted at 6,000-6,500 vines per hectare and spur-pruned. The medium-deep, **gravel-pebbly soil** combines sandy silt and clay silt, coloured reddish by iron and aluminium oxides. Its excellent drainage and limited water retention naturally restrain vigour, concentrating Merlot while retaining the freshness expected from Friuli Isonzo.

### Winemaking

Maurus 2020 is made entirely from **Merlot** harvested on 30 September 2020. The grapes were destemmed and crushed before a **28-day maceration**, with regular plunging and délestage to extract colour, perfume and supple tannin. Fermentation took place in stainless steel at 18-30°C with selected yeast over 10 days, followed by complete malolactic fermentation. This combination protects fruit clarity while giving the wine a firm yet polished structural core.

After fermentation, the wine spent **18 months in barrels**, allowing ripe plum and dark -berry flavours to gather cedar, sweet spice and subtle chocolate nuances. It then rested for a further eight months in stainless steel for natural settling and clarification, was bottled on 29 December 2022, and matured another 14 months in bottle before release. The finished wine is 13.93% alcohol, with total acidity of 5.31 g/L and pH 3.61, balancing richness with freshness. Peak maturity is projected around 2028, with potential cellar life to about 2038.

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## Tasting Notes

- **Color:** Deep ruby red with a youthful garnet rim.
- **Aroma:** Ripe plum, black cherry and dark berries lead into wild herbs, cedar, warm sweet spice and a subtle chocolate note.
- **Palate:** Medium- to full-bodied and supple, with fresh acidity, polished tannins and savoury depth. Fruit remains generous through a balanced finish marked by spice and restrained oak.

## Did You Know?

Vie di Romans is best known for its expressive white wines, making Maurus a distinctive demonstration of the estate's red-wine expertise. This Merlot comes from a single 1.20-hectare vineyard in Mariano del Friuli, where vines grow at just 31-32 metres above sea level.

## Wine Pairing Ideas

- **Roast beef:** The wine's ripe plum fruit and polished tannins complement the caramelised crust and savoury richness of the meat.
- **Braised beef:** Slow cooking mirrors Maurus's layered texture, while its acidity refreshes the palate.
- **Porcini mushroom pasta:** Earthy mushrooms echo the wine's herbal and savoury notes, with Merlot adding dark-fruit depth.
- **Aged cheeses:** Firm, mature cheeses soften the tannins and bring out the wine's cedar, spice and subtle chocolate nuances.