



# Vie di Romans

The Vie di Romans Flors di Uis is a stunning white blend from the Friuli Isonzo DOC, showcasing a harmonious marriage of Malvasia Istriana, Rhein Riesling, and Friulano.

*Vie di Romans*



## Flors di Uis 2022

Friuli, Italy

### Region and Vineyards

The Vie di Romans estate is located in **Friuli-Venezia Giulia**, specifically within the **Friuli Isonzo DOC** region. This area is renowned for its unique microclimate and diverse soil composition, which contribute significantly to the distinct character of the wines produced here. The vineyards benefit from a soil rich in alluvial fans and minerals, deposited over millennia by glacial activity. This mineral-rich soil is complemented by the **Bora winds** from the east, which create significant daily temperature fluctuations, essential for the development of complex flavors in the grapes.

The vineyards of Vie di Romans are spread across **150 acres** and are meticulously managed to ensure the highest quality fruit. The vineyard appellations include **Boghis, Ciampagnis, and Vie di Romans**. The soil in these vineyards has a gravel-pebbly texture with some clay, giving it a reddish hue due to the presence of iron and aluminum oxides. The vines are trained using the **simple Guyot method**, which optimizes sun exposure and air circulation. The elevation ranges from **29 to 34 meters above sea level**, and the vineyard density is between **6,200 and 6,500 vines per hectare**.

### Winemaking

The Vie di Romans Flors di Uis is a masterful blend of **55% Malvasia Istriana, 31% Rhein Riesling, and 14% Friulano**. The winemaking process begins with a cold pre-fermentation maceration at **8°C for 20 hours** to enhance aromatic extraction. Fermentation occurs in **stainless steel tanks** over a period of **16 to 25 days at temperatures between 16 and 19°C**.

Post-fermentation, the wine is aged on its lees for **eight months** in stainless steel tanks. This "sur lie" aging technique contributes to the wine's rich texture and complexity. After tank aging, the wine undergoes an additional **nine months of bottle aging**, allowing it to develop further and achieve a harmonious balance of flavors.

Alcohol :14,50 %

Composition: 46% Malvasia

Istriana, 31% Friulano, 23% Riesling



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### Tasting Notes

- **Color:** Bright straw yellow, showcasing the wine's freshness and vitality.
- **Aroma:** A charming aromatic bouquet unfolds with notes of white flowers, golden apple, apricot, and pear. Hints of honey add depth, while mineral and citrus sensations contribute to its complexity.
- **Palate:** The graceful flavors of Riesling and Malvasia Istriana meld perfectly with the weight and texture contributed by Friulano. The wine displays firm acidity and culminates in a clean, rich finish.

### Did you know?

**Flors di Uis** is a term in the Friulano dialect meaning "flowering of the grapes," recalling the sweet, floral fragrance of grapevine blossoms. This name perfectly encapsulates the aromatic profile of the wine, which has been a part of Vie di Romans' portfolio since its inaugural vintage in 1990.

### Wine Pairing Ideas

- **Lobster Risotto:** The rich texture and delicate flavors of the lobster are beautifully complemented by the wine's firm acidity and floral notes.
- **Tuna Tartare:** The freshness and minerality of the wine enhance the subtle, umami flavors of the raw tuna.
- **Spicy Thai Curry:** The wine's aromatic bouquet and clean finish provide a refreshing counterbalance to the heat and complexity of spicy dishes.
- **Pasta Primavera:** The vibrant acidity and fruity undertones of the wine pair excellently with the fresh vegetables and light sauce of this classic dish.

#### James Suckling (JS) : 91 Points (2022)



*The 2022 Pinot Grigio Dessimis is delicately floral in the glass, boasting a coppery-orange color. Dried apricots, almond paste, peaches and lifting hints of mint form its bouquet. The palate is soft and enveloping, nearly juicy in feel, with ripe orchard fruits balanced by brisk acidity and tactile mineral tones. The 2022 finishes long, staining and lightly structured, with lingering nectarine and spice nuances.*

#### James Suckling (JS) : 93 Points (2021)



*This is aromatic with lemon pith, lychees, jasmine, white pepper and flinty minerality to it. Polished and textural with medium to full body and lively acidity. Sleek and long finish.*

#### Wine Spectator (WS) : 91 Points (2020)



*and lemon thyme accenting grapefruit sorbet, lychee and blanched almond notes. Features fragrant spice and mineral notes that echo on the finish. Malvasia Istriana, Friulano and Rhine Riesling. Drink now through 2027.*

