

Vie di Romans

A landmark Pinot Grigio from Friuli Isonzo: dense yet precise, with orchard-fruit depth, mineral drive, and a luxurious texture shaped by lees aging. A reference for gastronomic whites at this level.

Dessimis Pinot Grigio 2022

Friuli, Italy

Vie di Romans

93



Region and Vineyards

Friuli Isonzo sits in Italy's far northeast, a cool plain shaped by the Isonzo river. The area divides into contrasting terraces; the **Rive Alte** on the right bank shows leaner, red-gravel soils often credited with the DOC's most characterful wines. The broad day-night shifts, aided by cool easterly winds, preserve acidity and perfume while late picking pushes flavor concentration.

Dessimis comes from two parcels totaling nine hectares in Mariano del Friuli at 34 m altitude. Soils are shallow, with gravel and reddish clay rich in **ferrous and aluminum oxides**, offering excellent drainage. Vines average 23 years, planted densely (6,000-7,800 vines/ha) and trained Guyot with spur pruning for controlled yields and flavor intensity.

Winemaking

The wine is **100% Pinot Grigio**. Grapes were destemmed and gently crushed, followed by a **pre-fermentation cold maceration** that enhances aroma and, with Pinot Grigio's naturally tinted skins, can lend a delicate copper hue. Fermentation with selected yeasts ran about **20 days** at controlled temperature; **no malolactic** was carried out to retain tension.

Post-fermentation, the wine rested **nine months on its lees** before bottling, building texture and complexity without overt oak signatures. Key analytical data for 2022 underline its rich-dry profile: **ABV 14.5%**, total acidity **5.6 g/L**, **pH 3.41**, and **residual sugar 1.12 g/L** (bone dry by EU definitions). Suitable for **vegetarian/vegan** drinkers; sealed with natural cork.

Alcohol :14,50 %

Composition: 100% Pinot Gris

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Tasting Notes

- **Color:** Pale copper/salmon ("ramato") rim from brief skin contact; bright and limpid. (Style inference consistent with technique and grape.)
- **Aroma:** Williams pear skin, yellow stone fruit, sweet-pastry tones and a saline, mineral thread; hints of melon and apricot skin add complexity.
- **Palate:** Textured and rich yet balanced; concentrated orchard and yellow-fruit core framed by vibrant acidity, subtle spice, and an emphatically **long, persistent finish**.

Did you know?

Vie di Romans is renowned for **late picking** and **low yields**, releasing wines **a year later than usual** to ensure integration—one reason Dessimis consistently drinks above the Pinot Grigio norm.

Wine Pairing Ideas

- **Seared scallops with brown-butter and lemon**: the wine's richness and saline snap mirror the scallop's sweetness while acidity cuts the butter.
- **Saffron risotto alla milanese**: concentrated fruit and lees texture complement the dish's creaminess and aromatic spice.
- **Roast chicken with herbs and pan jus**: body and length match roasted flavors; bright acidity refreshes between bites.
- **Prosciutto and melon**: the wine's ripe pear/melon notes echo the pairing; saltiness heightens its mineral finish.

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Robert Parker (RP) : 93 Points (2022)

Opening to a mildly copper-tinged appearance, the Vie di Romans 2022 Friuli Isonzo Pinot Grigio Dessimis rests on the lees in barrique for nine months to produce extra textural richness and softness. This wine offers a very pretty bouquet with elegant hints of grapefruit, Pink Lady apple and dragon fruit. There is a hint of the exotic, but it remains very mild.

91 James Suckling

James Suckling (JS) : 91 Points (2022)

A pale pink pinot grigio with quite exotic notes of fruit, peach tea, pepper, spices and minerals. Firm acidity on the palate, with a medium body and a tight, savory aftertaste.

91 James Suckling

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.