

# la Viarte

## SIÙM

D.O.C. Friuli Colli Orientali

Is a wine that offers new, undreamt-of emotions, “Dreams” to savour in the glass and conserve in the memory. Loftdrying enhances and concentrates the flavours but it is the fusion of the grapes that make it unique. Siùm lends extra significance to the concept of synergy.

Appearance: seductively brilliant amber yellow. Nose: stylish, broad bouquet, big but not unfocused. Nuts, apricots, nectarines, dates and honey alternate against a subtle backdrop of citrus and tropical fruits. Palate: an alluring weave of surprisingly delicate yet intriguingly pervasive sensations.



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| VARIETY           | Picolit 50%, Verduzzo Friulano 50% (autochthonous)   |
| DENOMINATION      | D.O.C. Friuli Colli Orientali  |
| POSITION          | Grassed vineyards planted an average of 30 years ago, east south-east facing on Eocene marl and sandstone hillslopes   |
| WINEMAKING METHOD | Drying reduces the weight of the fruit by 50-55%, after which the bunches are softpressed in December. Fermentation is carried out entirely in French oak barriques in cellars with a temperature of about 15°C. This very slow process enables the two musts to fuse together into a single, great wine |
| MATURATION        | The wine obtained is left in contact with the lees for another year, acquiring softness and complexity. Bottling takes place 2 years after the harvest and the wine spends at least 1 year in glass before release to market   |
| First Vintage     | 1994   |
| Training System   | Modified double-arched cane and guyot  |
| Harvest Method    | By hand in small cases with selection of the bunches in several passes to pick the fully ripe fruit on each occasion   |
| Temperature       | Serving temperature 10°C in a broad-rimmed glass   |
| WINE PAIRINGS     | Spoon desserts, cake with dried fruit, foie gras, green veined cheeses. Special when paired with nougat crispy wafer with Marsala wine zabaglione cream, foie gras in apple sauce and saffron, Sbrisolona cake with hazelnuts, green veined cheese aged on Ramandolo vine leaves                         |

Az. Agr. La Viarte

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