



i feudi di Romans

# SON TIVIII

*“Crafted from a careful selection of grapes grown in our oldest vineyards of Pinot Bianco, Friulano, Malvasia, and a small portion of Traminer Aromatico, this wine tells the story of a territory traversed by the emerald Sontium, the Latin name for River Isonzo.”*

## VINEYARD PRACTICES

*The care given to our vines is meticulous: bunch thinning by hand is carried out in the months leading up to harvest to ensure a maximum yield of 1.5 to 1.8 kg per plant. Only the most skilled harvesters carefully select and pick the grapes that make this premium wine from the oldest vineyards of the estate.*

## WINEMAKING

*Once the grapes arrive at the winery, they are destemmed and crushed. For the vinification of Sontium we have opted for gentle pressing to extract the most noble compounds from the skins. The resulting must is cooled down to 13 °C to facilitate the natural static settling process for 20 hours. Once the suspended solids fall to the bottom the clear juices are racked to their respective vessels where primary fermentation takes place. The Pinot Bianco ferments in 500-l tonneaux, 50% in new barrels and 50% in second-fill barrels to avoid an overpowering wood character in the wine. The other varieties undergo fermentation in stainless steel at a controlled temperature of 18 °C. Sur lie ageing until the end of June allows the wines to further evolve and be ready for assemblage and bottling. The blend undergoes 4 months of bottle ageing before it is released.*

## COLOUR

*Straw yellow with slight golden highlights.*

## AROMA

*Delicate and elegant with light aromatic overtones. Notes of spices and ripe fruit enhance the rich and layered bouquet.*

## PALATE

*In the mouth it is vibrant, long, and lingering, with a tasty sapidity and rich aftertaste.*

## FOOD PAIRING

*This wine complements appetizers, pastas and risottos, and goes well with seafood dishes. It excels when paired with crustaceans and oven baked fish; also great with white meat dishes.*

## WINE AGEING POTENTIAL

*10 years.*



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