

SIÙM RISERVA

D.O.C. FRIULI COLLI ORIENTALI

11 / 11.5% Vol.



GRAPES

Picolit and Verduzzo – *autochthonous*
Grown using the double inverted and Guyot training system.

PRODUCTION AREA

In the La Viarte estate located in the Eastern Hills of Friuli, in the municipality of Prepotto, there are 24 hectares of unique hilly vineyards at approximately 150/200 meters above sea level, with an eastern and southeastern exposure. The soils, of Eocene origin locally known as “Ponca,” are composed of layers of marl and sandstone.

WINEMAKING

The harvest is carried out late by hand in small crates, with careful cluster selection in multiple passes to collect only perfectly ripe grapes each time. The grapes are placed on racks and naturally dried in ventilated fruit rooms where they lose about 50% of their weight. Pressing takes place in December, and fermentation occurs in French oak barriques in environments at a temperature of approximately 15 degrees Celsius. Fermentation is very slow, and eventually, the wine continues to age in French oak barriques for another year along with its fine lees. Before commercialization, further stabilization in the bottle is carried out for at least 2 years.

ORGANOLEPTIC CHARACTERISTICS

Amber yellow color, brilliant and seductive. Intense and excellent aroma, with a wide and concentrated bouquet. Scents of dried fruit, apricot, date, figs, and honey are intertwined with subtle citrus and tropical notes. On the palate, it is sweet, rich, and charming, soft and fleshy, a harmony of sensations that surprises with its delicate yet intriguing persistence.

SERVING TEMPERATURE

Serve at 10°C in a wide glass.

HOW TO LIST ON THE WINE LIST

Siùm Dolce Riserva [year] – D.O.C. Friuli
Colli Orientali – La Viarte

PAIRING

