



## “*così sia*” – FACT SHEET

**Type of soil:** made up of prevalent marl and sandstone belonging to the flyschoid formation of the Eocene era, which give rise to a rocky substratum that later formed the characteristic "ponca".

**Made with grapes:** native white grape for the most part, Malvasia Istriana and Ribolla Gialla

**First year produced:** 2001

**Alcohol content:** 13,5%

**Acidity:** 5,00 - 5,40 ‰

**Maturing:** almost a year in traditional barrels

**Wine ageing potential:** as it is so delicate, this wine should not be aged for long.

**Bottle:** Burgundy with screw cap for a perfect seal that prevents anomalous crumbling of cork-wood

**Tasting notes:** "Così sia" (the name means "So be it") has an antique gold yellow colour, bright and shining. Its intense and elegant aroma expresses complexity, initially with notes of ripened fruit, dry and toasted, then developing hints of honey, sweet spices, wax and incense. In the mouth it is dry, warm and persistent. At the same time it is velvety and balanced. The long finish is characterized by zesty, full notes that support and amplify the aromatic component.

**Serving suggestions:** It is paired with spiced and elaborate first courses, white meats, and fish, which contrast the wine's velvety texture. Serving temperature: 12°-14°C.

(From tasting notes by Gianni Ottogalli, AIS Udine)

**Suggestions and recommendations:** In producing "Così sia" the intention was to make a wine that was simple and forthright and which reflected the production methods of past generations. Because this is a very delicate wine that has undergone few treatments in the cellar (for example it is fermented with no added sulphur dioxide, and it is not filtered) we recommend laying the bottles on their side in a cool, dry place (12°-15°C), and avoiding direct exposure to light. During ageing the wine may leave a deposit, therefore we recommend leaving the bottle in the vertical position a few days before opening, or serving it with care, as applicable.

**Curiosity:** On the occasion of the "Thanksgiving Day" on 11th November 2006 Archbishop Dino De Antoni blessed the barrel of "Così Sia" with Alojz Felix and Sylvia Tunina last born in the Jermann family, this moment was depicted on the 2006 label.

