

2007 ■

Dut 'Un

VINEYARD

Category: white, dry

Grape variety: chardonnay 50%,
sauvignon blanc 50%

Source vineyard: Vie di Romans and Vieris

Geographical area: Friuli Isonzo Rive Alte

Place: Mariano del Friuli (GO)

Average planting age: 17 years

Vine density: 6,000 vines/ha
(2,428 vines/ac)

Yield per hectare and per vine: 6,030 kg/ha
(5,382 lbs/ac) and 1.01 kg/vine

Layout: 2.40 x 0.70 m - 1.90 x 0.80 m

Area: 0.73 ha (1.80 ac) in production

Elevation: 31 m (101 ft)

Exposure: East - West and North - South

Training method: Simple guyot and spur
pruning

Soils profile: Ranges from shallow to
medium deep. With generous gravel-pebbly
texture, sand-silt of a reddish hue due to
presence of ferrous and aluminium oxides,
well-drained

Harvest period: 31st August and 8th
September

VINIFICATION

De-stemming and crushing

Pre-fermentation cold maceration: 8 °C (46 °F)

Pre-fermentation cold settling

Fermentation: 16 ÷ 19 °C (60 - 66 °F)

Yeast: selected strains

Length of fermentation: 20 ÷ 22 days

Malolactic fermentation: partial

Maturation: 7 months on dead yeast cells

Clarification: non-agent natural in steel

Bottling: mid July 2008

Bottle-ageing: 20 months

Production: 4,106

TECHNICAL DATA

Alcohol: 14.30 %

Total acidity: 5.10 g/l

pH: 3.36

Estimated peak of maturation: 6 years

Estimated cellar life: 18 years

