

Flors di Uis 2007



VINEYARD

<i>Category</i>	white, dry
<i>Grape variety</i>	malvasia istriana 48 %, friulano 31 % and rhein riesling 21 %
<i>Source vineyard</i>	Boghis, Ciampagnis and Vie di Romans
<i>Geographical area</i>	Friuli Isonzo Rive Alte
<i>Place</i>	Mariano del Friuli (GO)
<i>Average planting age</i>	15 years
<i>Vine density</i>	6,000 vines/ha (2,428 vines/ac)
<i>Yield per hectare and per vine</i>	6,800 kg/ha (6,069 lbs/ac) and 1.13 kg/vine
<i>Layout</i>	2.40 x 0.70 m – 1.90 x 0.80 m – 1.60 x 1 m
<i>Area</i>	3.88 ha (9.58 ac) in production
<i>Elevation</i>	29 - 34 m (95 – 111 ft)
<i>Exposure</i>	East – West e North – South
<i>Training method</i>	Simple guyot
<i>Soils profile</i>	Ranges from shallow to medium deep. With generous gravel-pebbly texture, sand-silt of a reddish hue due to presence of ferrous and aluminum oxides, well-drained from 4 th to 13 rd September

Harvest period

VINIFICATION

<i>De-stemming and crushing</i>	
<i>Pre-fermentation cold maceration</i>	8 °C (46 °F)
<i>Pre-fermentation cold settling</i>	
<i>Fermentation</i>	16 ÷ 19 °C (60 – 66 °F)
<i>Yeast</i>	selected strains
<i>Length of fermentation</i>	13 ÷ 22 days
<i>Malolactic fermentation</i>	partial
<i>Maturation</i>	7 months on dead yeast cells
<i>Clarification</i>	non-agent natural in steel
<i>Bottling</i>	mid June
<i>Bottle-ageing</i>	12 months
<i>Production</i>	24,000, 330 magnums (1.5 l.)

TECHNICAL DATA

<i>Alcohol</i>	14.15 %
<i>Total acidity</i>	4.7 g/l
<i>pH</i>	3.28
<i>Estimated peak of maturation</i>	6 years
<i>Estimated cellar life</i>	14 years