

2008 ■

## *Flors di Uis*

### VINEYARD

*Category:* white, dry

*Grape variety:* malvasia istriana 48 %, friulano 31 % and rhein riesling 21 %

*Source vineyard:* Boghis, Ciampagnis and Vie di Romans

*Geographical area:* Friuli Isonzo Rive Alte  
*Place:* Mariano del Friuli (GO)

*Average planting age:* 16 years

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

*Yield per hectare and per vine:* 6,700 kg/ha (5,979 lbs/ac) and 1.11 kg/vine

*Layout:* 2.40 x 0.70 m - 1.90 x 0.80 m - 1.60 x 1 m

*Area:* 3.88 ha (9.58 ac) in production

*Elevation:* 29 - 34 m (95 - 111 ft)

*Exposure:* East - West e North - South

*Training method:* Simple guyot

*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 aluminum oxides, well-drained

*Harvest period:* 12<sup>th</sup>, 13<sup>th</sup> and 25<sup>th</sup> 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 ÷ 30 days

*Malolactic fermentation:* partial

*Maturation:* 7 months on dead yeast cells

*Clarification:* non-agent natural in steel

*Bottling:* mid of May

*Bottle-ageing:* 11 months

*Production:* 23,031 - 750 ml bottles, 323 magnums (1.5 l.), 1,488 - 375 ml half bottles

### TECHNICAL DATA

*Alcohol:* 14.40 %

*Total acidity:* 5.60 g/l

*pH:* 3.42

*Estimated peak of maturation:* 6 years

*Estimated cellar life:* 16 years

