

2011 ■

Flors di Uis

VINEYARD

Category: white, dry

Grape variety: malvasia istriana 50%, tocai friulano 35% and rhein riesling 15%

Source vineyard: Boghis, Ciampagnis and Vie di Romans

Geographical area: Friuli Isonzo Rive Alte

Place: Mariano del Friuli (GO)

Average planting age: 19 years

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

Yield per hectare and per vine: 5.850 kg/ha (5,027 lbs/ac) and 0.97 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: 26th, 27th August and 2nd and 3rd September

VINIFICATION

De-stemming and crushing

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

Pre-fermentation cold settling

Fermentation: 16 ÷ 19°C (61-66°F)

Yeast: selected strains

Length of fermentation: 15 days

Malolactic fermentation: not made

Maturation: 7 months on the lees

Clarification: non-agent natural in steel

Bottling: 24 May, 2012

Bottle-ageing: 10 months

TECHNICAL DATA

Alcohol: 14.3 %

Total acidity: 6.0 g/l

pH: 3.3

Estimated peak of maturation: 7 years

Estimated cellar life: 18 years

