

2007 ■

Maurus

VINEYARD

Category: red, dry

Grape variety: merlot 100 %

Source vineyard: Vignai, Ciampagne and Vie di Romans

Geographical area: Friuli Isonzo Rive Alte

Place: Mariano del Friuli (GO)

Average planting age: 12 years

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

Yield per hectare and per vine: 6,052 kg/ha
(5,404 lbs/ac) and 1.00 kg/vine

Layout: 2.40 x 0.70 m - 1.9 x 0.80 m

Area: 1.95 ha (4.82 ac) in production

Elevation: 31 - 32 m (101 - 105 ft)

Exposure: North - South and East - West

Training method: Simple guyot

Soils profile: Medium deep, with generous gravel-pebbly texture, ranges from sand-silt to clay-silt, reddish hue due to presence of ferrous and aluminum oxides, well drained little water-retention capacity

Harvest period: 21st September

VINIFICATION

De-stemming and crushing

Skin contact: 14 days, planging and delestage applied

Fermentation vessel: stainless still fermentation vats

Fermentation: 17 ÷ 24 °C (63 - 75 °F)

Yeast: selected strains

Length of fermentation: 10 days

Malolactic fermentation: complete

Maturation: 9 months in barrells, followed by 5 months in steel until completion of natural clarification

Bottling: end of November, 2008

Bottle-ageing: 28 months

Production: 10,726 - 750 ml bottles

TECHNICAL DATA

Alcohol: 13.65 %

Total acidity: 5.3 g/l

pH: 3.53

Estimated peak of maturation: 7 years

Estimated cellar life: 16 years

