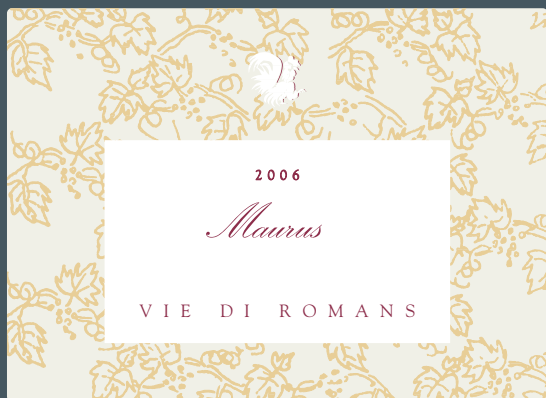


Maurus

2006



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: 11 years

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

Yield per hectare and per vine: 5,897 kg/ha
(5,260 lbs/ac) and 0.98 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: 2nd October

VINIFICATION

De-stemming and crushing

Skin contact: 14 days, planging and delestage applied

Fermentation vessel: stainless still fermentation vats

Fermentation: 22 ÷ 24 °C (72 - 76 °F)

Yeast: selected strains

Length of fermentation: 18 days

Malolactic fermentation: complete

Maturation: 9 months in barrells, followed by 12 months in steel until completion of natural clarification

Bottling: mid of March 2008

Bottle-ageing: 36 months

Production: 10,726 - 750 ml bottles

TECHNICAL DATA

Alcohol: 13.6 %

Total acidity: 5.8 g/l

pH: 3.62

Estimated peak of maturation: 8 years

Estimated cellar life: 18 years