

2009 ■

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: 14 years

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

Yield per hectare and per vine: 5,854 kg/ha
(7902 lbs/ac) and 0.97 kg/plant

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: Spur pruning

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: 30th September and 15th
October

VINIFICATION

De-stemming and crushing

Skin contact: 19 days, planging
and delestage applied

Fermentation vessel: stainless still
fermentation vats

Fermentation: 18 ÷ 24°C (64-75°F)

Yeast: selected strains

Length of fermentation: 12 days

Malolactic fermentation: complete

Maturation: 12 months in barrells, followed
by 2 months in steel until completion
of natural clarification

Bottling: 12th December 2011

Bottle-ageing: 27 months

TECHNICAL DATA

Alcohol: 12.42 %

Total acidity: 5.00 g/l

pH: 3.55

Estimated peak of maturation: 10 years

Estimated cellar life: 22 years

