

Piere Sauvignon 2007



VINEYARD

<i>Category</i>	white, dry
<i>Grape variety</i>	sauvignon blanc 100 % (more Italian clones, R3 type, than French)
<i>Source vineyard</i>	Piere
<i>Geographical area</i>	Friuli Isonzo Rive Alte
<i>Place</i>	Mariano del Friuli (GO)
<i>Average planting age</i>	14 years
<i>Vine density</i>	6,000 vines/ha (2,428 vines/ac)
<i>Yield per hectare and per vine</i>	6,350 kg/ha (5,668 lbs/ac) and 1.06 kg/vine
<i>Layout</i>	2.40 x 0.70 m – 1.60 x 1 m
<i>Area</i>	8.03 ha (19.83 ac) in production
<i>Elevation</i>	33 m (108 ft)
<i>Exposure</i>	North – South
<i>Training method</i>	Simple guyot
<i>Soils profile</i>	Medium deep, with moderate gravel-pebbly texture, silica-rich clay mixed with conglomerate. Well drained
<i>Harvest period</i>	from 18 th to 23 rd August

VINIFICATION

<i>De-stemming and crushing</i>	8 °C (46 °C)
<i>Pre-fermentation cold maceration</i>	
<i>Pre-fermentation cold settling</i>	
<i>Fermentation</i>	16 ÷ 19 °C (60 – 66 °F)
<i>Yeast</i>	selected strains
<i>Length of fermentation</i>	11 ÷ 16 days
<i>Malolactic fermentation</i>	partial
<i>Maturation</i>	7 months on dead yeast cells
<i>Clarification</i>	non agent-natural in steel
<i>Bottling</i>	mid May
<i>Bottle-ageing</i>	13 months
<i>Production</i>	46,600, 501 magnums (1.5 l.)

TECHNICAL DATA

<i>Alcohol</i>	14.62 %
<i>Total acidity</i>	5.1 g/l
<i>pH</i>	3.38
<i>Estimated peak of maturation</i>	4 years
<i>Estimated cellar life</i>	13 years