

Piere Sauvignon

2008



VINEYARD

Category: white, dry

Grape variety: sauvignon blanc 100 % (more Italian clones, R3 type, than French)

Source vineyard: Piere

Geographical area: Friuli Isonzo Rive Alte

Place: Mariano del Friuli (GO)

Average planting age: 15 years

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

Yield per hectare and per vine: 7,285 kg/ha
(6,502 lbs/ac) and 1.21 kg/vine

Layout: 2.40 x 0.70 m - 1.60 x 1 m

Area: 8.03 ha (19.83 ac) in production

Elevation: 33 m (108 ft)

Exposure: North - South

Training method: Simple guyot

Soils profile: Medium deep, with moderate gravel-pebbly texture, silica-rich clay mixed with conglomerate. Well drained

Harvest period: from 6th to 10th September

VINIFICATION

De-stemming and crushing

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

Pre-fermentation cold settling

Fermentation: 16 ÷ 19 °C (60 - 66 °F)

Yeast: selected strains

Length of fermentation: 18 days

Malolactic fermentation: partial

Maturation: 7 months on dead yeast cells

Clarification: non agent-natural in steel

Bottling: mid May

Bottle-ageing: 13 months

Production: 52,594 - 750 ml bottles,
499 magnums (1.5 l.), 2,056 - 375 ml
half bottles

TECHNICAL DATA

Alcohol: 14.80 %

Total acidity: 5.1 g/l

pH: 3.45

Estimated peak of maturation: 7 years

Estimated cellar life: 18 years