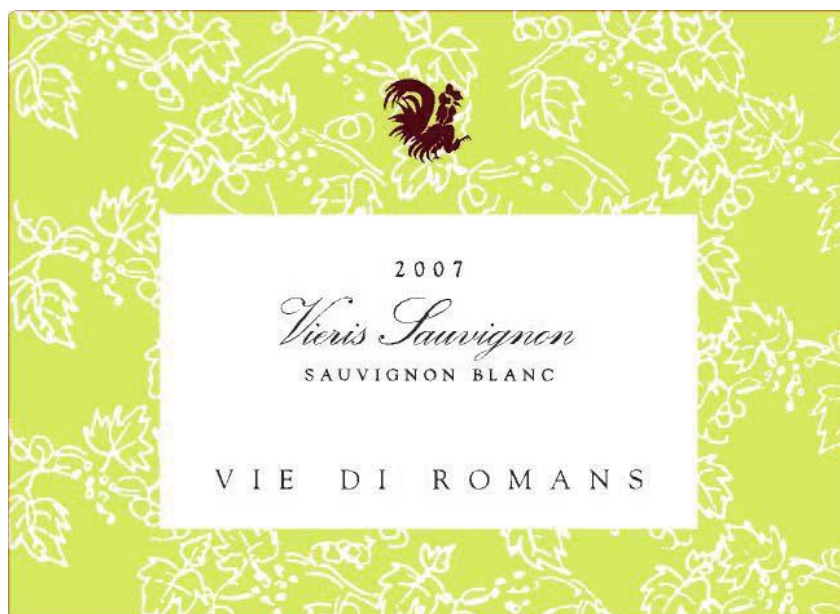


# Vieris Sauvignon 2007



## VINEYARD

<i>Category</i>	white, dry
<i>Grape variety</i>	sauvignon blanc 100 % (more French than Italian clones)
<i>Source vineyard</i>	Vieris
<i>Geographical area</i>	Friuli Isonzo Rive Alte
<i>Place</i>	Mariano del Friuli (GO)
<i>Average planting age</i>	13 years
<i>Vine density</i>	6,000 vines/ha ( 2,428 vine/ac)
<i>Yield per hectare and per vine</i>	5,916 kg/ha (5,280 lbs/ac) and 0.99 kg/vine
<i>Layout</i>	2.40 x 0.70 m – 1.90 x 0.80 m – 1.60 x 1 m
<i>Area</i>	8.00 ha (19.76) in production
<i>Elevation</i>	31 m (101 ft)
<i>Exposure</i>	East – West and North – South
<i>Training method</i>	Simple guyot
<i>Soils profile</i>	Rather shallow, with generous gravel-pebbly texture, sand-silt of a reddish hue due to presence of ferrous and aluminum oxides, well drained, little water-retention capacity
<i>Harvest period</i>	from 27 <sup>th</sup> to 31 <sup>th</sup> August

## VINIFICATION

<i>De-stemming and crushing</i>	
<i>Pre-fermentation cold maceration</i>	8 °C ( 46 °F)
<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>	13 ÷ 24 days
<i>Malolactic fermentation</i>	partial
<i>Maturation</i>	8 month on dead yeast cells
<i>Clarification</i>	non-agent natural in steel
<i>Bottling</i>	beginning of July
<i>Bottle-ageing</i>	11 months
<i>Production</i>	42,820, 460 magnums (1.5 l.), 66 jeroboams (3 l.), 25 (5 l.)

## TECHNICAL DATA

<i>Alcohol</i>	14.62 %
<i>Total acidity</i>	4.8 g/l
<i>pH</i>	3.28
<i>Estimated peak of maturation</i>	5 years
<i>Estimated cellar life</i>	13 years