

2012 ■

# 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:* 16 years

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

*Yield per hectare and per vine:* 4,864 kg/ha  
(4,340 lbs/ac) and 0.81 kg/plant

*Layout:* 2.40 x 0.70 m - 1.90 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:* 2<sup>nd</sup> October

## VINIFICATION

*De-stemming and crushing*

*Skin contact:* 21 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:* 20 months in barrells, followed  
by 3 months in steel until completion  
of natural clarification

*Bottling:* 18<sup>th</sup> September 2014

*Bottle-ageing:* 9 months

## TECHNICAL DATA

*Alcohol:* 14.00 %

*Total acidity:* 5.20 g/l

*pH:* 3.54

*Estimated peak of maturation:* 8 years

*Estimated cellar life:* 15 years

