

2013 ■

# Dut'Un

## VINEYARD

*Category:* white, dry

*Grape variety:* chardonnay 50%,  
sauvignon blanc 50%

*Source vineyard:* Vie di Romans and Vieris

*Geographical area:* Friuli Isonzo Rive Alte  
*Place:* Mariano del Friuli (GO)

*Average planting age:* 23 years

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

*Yield per hectare and per vine:* 5,534 kg/ha  
(4,937 lbs/ac) and 0.92 kg/plant

*Layout:* 2.40 x 0.70 m - 1.90 x 0.80 m

*Area:* 1.03 ha (2.53 ac) in production

*Elevation:* 31 m (101 ft)

*Exposure:* East-West and North-South

*Training method:* Simple guyot and spur  
pruning

*Soils profile:* Ranges from shallow to medium  
deep. With generous gravel-pebbly texture,  
sand-silt of a reddish hue due to presence  
of ferrous and aluminium oxides,  
well-drained

*Harvest period:* 4<sup>th</sup> October

## VINIFICATION

*De-stemming and crushing*

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

*Pre-fermentation cold settling*

*Fermentation:* 16 ÷ 19 °C (61-66 °F)

*Yeast:* selected strains

*Length of fermentation:* 25 days

*Malolactic fermentation:* not made

*Maturation:* 9 months on the lees

*Clarification:* non-agent natural in steel

*Bottling:* 10<sup>th</sup> July 2014

*Bottle-ageing:* 19 months

## TECHNICAL DATA

*Alcohol:* 14.70 %

*Total acidity:* 6.40 g/l

*pH:* 3.28

*Estimated peak of maturation:* 10 years

*Estimated cellar life:* 22 years

